

Yellow Split Pea Soup

Show:Jan 9th

Ingredients:Makes about 10 cups

1 lb Yellow Split-peas, washed and sorted
8 cups Hot Water
1 Ham hock
1 clove Garlic, finely chopped
1 medium Onion, grated, or diced
1 stalk Celery with tops, chopped
1 tsp Salt
1/8 tsp Pepper, black, freshly ground
1/3 lb Prosciutto Ham

Procedure:

In a large stockpot combine 1 lb yellow split peas, 8 cups hot water, 1 ham hock, 1 finely chopped garlic clove, 1 grated onion, 1 chopped celery stalk, 1 tsp salt and 1/8 tsp black pepper. Bring to a boil, reduce heat and simmer for 1 1/4 hours or until the peas are soft. Strain and put through a coarse strainer for a smooth texture or simply leave as is. Discard ham hock. Re-heat and serve.

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