



Split pea Soup

Ingredients

- 2¼ cups dried split peas, rinsed well
- 2 quarts cold water (plus more if needed)
- 1½ lb ham bone
- 2 onions, thinly sliced
- ½ tsp salt
- ¼ tsp ground black pepper
- 1 pinch dried marjoram
- 3 celery stalks, chopped
- 3 carrots, chopped
- 1 potato, diced

Instructions

1. Soak the Peas:

Place split peas in a large stockpot and cover with several inches of cold water.

Let soak for at least **1 hour**, or overnight.

Drain, rinse, and return the peas to the pot.

2. Start the Soup Base:

Add **2 quarts cold water**, **ham bone**, **onions**, **salt**, **pepper**, and **marjoram** to the pot.

Cover and bring to a boil over **medium-high heat**, then reduce heat and **simmer for 1½ hours**, stirring occasionally.

3. Add the Vegetables:

Remove the ham bone from the pot. Cut off any remaining meat, dice it, and return the meat to the soup.

Stir in **celery**, **carrots**, and **potatoes**.

4. Simmer Until Tender:

Cook the soup uncovered over **low heat** for an additional **30–40 minutes**, or until the vegetables are soft and the soup is thickened.

5. Serve:

Ladle into bowls and enjoy warm. Great with crusty bread!