INGREDIENTS:

| * * | Peas (dry split) Water (cold) | 9 oz 3 Cups |
|--------|----------------------------------|----------------|
| * | Ham soup base | 1 oz |
| * | Water (boiling) | 1 qt |
| * | Ham (diced small) | ⅓ Cup |
| * | Onion (chopped) | ¼ cup |
| * | Carrots (grated) | ¼ Cup |
| * | Celery salt | ½ tsp |
| * | Bay leaf | 1 leaf |
| * | Sugar | ³∕₄ tsp |
| * | Black pepper | pinch |
| | | |

SPLIT PEA SOUP

METHOD:

- 1. Wash peas thoroughly in cold water.
- 2. Add cleaned peas to boiling water cover and allow to simmer 1 hour.
- 3. Add remaining ingredients and simmer an additional 1 ½ hours until peas are mushy.
- 4. Whip until mixture I smooth add boiling water if needed for a thinner constancy.

