

Split Pea Soup - Thick & Hearty ✓

I like soups, but I don't like watery soups. I like them to be full of flavor, nutrition, and to be very filling. This is one of my easiest recipes to make, but the preparation can take a full day. The preparation time is mostly to make a robust and flavorful broth.

Ingredients

2	cups	dry	Split Peas (one 16 oz bag will do)
1	lb.		Lean Ham (cubed 1/4")
6	cups		Chicken Broth
2	Tbsp.		Oil or Butter
1	cup	chopped	Carrots
1/2	cup	chopped	Onion
1/2	cup	chopped	Celery
1/4	cup	chopped	Celery Leaves
1	Tbsp.		Parsley Flakes
1	tsp.		Basil
1/4	tsp.		Thyme
1/4	tsp.		Allspice
1			Bay Leaf



In a large stew pot, add the oil and Sauté carrots, onion and celery until tender. Add the broth, peas, and ham.

Stir in remaining ingredients.

Bring to a boil, cover and simmer 30-45 minutes. If you want a thick soup you can continue cooking until the peas completely break down into a smooth thick soup.

Sometimes I remove some of the soup, blend it, and add it back in.

Remove bay leaf.

Serve.

Chicken Broth/Stock:

To make a good split pea soup you need to start with a good flavorful broth.

It is best to make a broth from ham bones, or a combination of ham and chicken bones. However, I don't usually have ham bones, so I usually make a chicken broth.

Ingredients: Bones from 2-3 rotisserie chickens, celery, carrots, onion, bay leaf, salt, and pepper to taste.

Directions: Break the celery and carrots in half, cut the onion into four pieces. Put everything in a crock-pot, fill with water, and cook for 6-8 hours.

Strain the broth and put it into the large stew pot to make the soup. Actually, I often make the broth when I have 2-3 chicken skeletons in the freezer, then I freeze the broth until I need it.