

U The Lexingtonienne U

SPLIT PEA SOUP

- 1 T olive or canola oil
- 1 onion, diced
- 3 carrots, peeled and chopped
- 2 ribs celery, chopped
- 3 cloves garlic, smashed
- 1 to 1 1/2 lbs ham, cut into bite-size chunks
- 4 bay leaves
- 8 C plus 1 small can chicken broth
- 1 lb dried split peas
- Pinch of dried thyme
- Ground black pepper to taste

In a heavy stock pot over high heat, saute onion, carrots, and celery in oil for about 8-10 minutes or until beginning to brown and soften. Pepper generously. Add garlic, ham, bay leaves, and 8 C chicken broth. Bring to a boil, then reduce heat to low. Simmer for about 1 hour, partially covered. Stir in split peas, thyme, and more black pepper. Simmer uncovered for 1-2 hours, stirring occasionally, until peas thicken the soup. Add additional chicken broth to thin, if desired.

