

Split Pea Soup

Makes 6–8 servings

Ingredients

- 3-4 slices of bacon, finely diced
- 2 Tbs. olive oil
- 1 cup celery stalks, finely diced
- ½ cup carrots, finely diced
- 1 cup onions, finely diced
- 1 medium leek, finely diced
- 3 garlic cloves, finely chopped or crushed
- 1 lb. dried split peas, picked and rinsed
- 1 tsp. fresh thyme, chopped
- 2 bay leaves
- 1 beef marrow bone or 1 ham hock
- 48 oz. chicken broth
- 2 cups water
- 1 tsp. salt and freshly ground pepper to taste
- 2-3 Tbs. chopped Italian parsley



Directions

1. Heat a soup pot over medium heat. Add the olive oil, marrow bones, and the bacon. Sauté gently until the fat renders out of the bacon and the bones have colored.
2. Add the celery, carrots, leek and onions. Cook until the onions are softened and translucent. Add the garlic, herbs, salt & pepper. Stir till fragrant, then add the split peas, chicken broth and water. Bring to a boil, then turn down and simmer for 45 minutes, or until the split peas are tender.
3. Re-season the soup to taste with salt and pepper. Using a potato masher, mash the split peas to desired consistency or purée half the soup in a blender. Stir in the chopped parsley.