

Idiot's Kitchen Recipe – Split Pea Soup

Recipe from www.idiotskitchen.com



Ingredients:

1 bag of green dried split peas
Smoked ham hocks or shanks or a meaty ham bone
½ inch slices of good deli ham for cubes (2 slices or about ½ pound)
4 cups Chicken Broth (low sodium)
4 cups Water
1 Large Onion
3 Carrots
2 Ribs Celery
1 Large Potato (or 2-3 small potatoes)
½ teaspoon Dried Tarragon
1 Bay Leaf
Salt & Pepper
2-3 Tablespoons Dry Sherry (optional)

Chop the onion, carrots, celery and potato into small pieces and place in a large soup pot.

Rinse the split peas under running water to remove any grit or stray bits and add to the pot.

Add smoked ham hocks, 4 cups of water and 4 cups of low sodium chicken broth. (8 cups total liquid = 2 quarts)

Season with pepper, ½ teaspoon dried tarragon, and 1 bay leaf.

Bring to a boil, reduce to simmer, cover and cook for 1 hour. Stir occasionally to keep soup from sticking.

After about 1 hour the peas should be falling apart, the vegetables very tender and the soup thick and flavorful.

Remove the ham hocks and bay leaf. Taste and re-season with salt and pepper if needed.

Dice the ham slices into cubes and add to the soup. Cook with the lid off to heat through.

Add 2-3 Tablespoons of Dry Sherry at the very end of the cooking process for a secret flavor boost!

Enjoy with tasty cornbread!