

Split Pea Soup

Ingredients

1-1 lb bag dried split peas

1 large onion chopped

4 carrots, chopped

½ cup chopped celery stalk (or 1 heaping tbsp. celery seed)

water

1 bay leaf

Ham bone or 4 strips bacon

salt and pepper to taste

½ cup water and ¾ cup dried milk

2 tbsp margarine

Directions

Wash and clean peas very thoroughly. Add cold water to cover 2" above peas. Let soak all night.

In the morning, rinse peas twice; add about 2 quarts of water; onion, carrots, celery, bay leaf and ham bone.

Bring to a boil. Then reduce heat and simmer for 2 hours, or until peas are tender.

Remove ham bone and bay leaf. Put remaining ingredients through a straining sieve.

Add salt and pepper to taste. Then add milk, water combination and margarine.

Reheat and serve.

Anita Geitz