

Split Pea Soup with Ham

makes about 7-8 cups

Ingredients

- 2 sliced bacon strips
- 1 tablespoon unsalted butter
- 1 cup onion, diced
- 1 cup celery, diced
- 1 cup carrots, sliced
- 1/4 cup dry sherry or white wine
- 4 cups chicken broth
- 2 cups water
- 1 cup green split peas, rinsed
- 1 bay leaf
- 1 teaspoon dried thyme leaves {2 teaspoons fresh thyme}
- 2 cups frozen green peas
- 2 cups cooked ham, diced
- 1/4 cup minced fresh parsley
- salt & pepper to taste



Instructions

1. Place the two bacon strips in a large stockpot over medium heat and cook for 5-7 minutes until done {slightly brown}, turning the strips over often to keep from burning. Drain the excess grease.
2. In the same pot over medium heat, add cooked bacon strips, butter, onion, celery and carrot. Stir the vegetables and bacon together. Once the butter is melted, cover the pot with a lid and cook for 3-4 minutes, or until vegetables are soft and translucent. This is to "sweat", but not to brown the vegetables.
3. Bring the heat up to medium-high and add dry sherry/white wine, and let it reduce to nearly evaporated.
4. Add broth, water, split peas, thyme, and bay leaf. Bring to a boil, reduce heat to medium-low, and simmer, partially covered for 1 - 1 1/2 hours or until peas are tender.
5. Remove bacon and bay leaf, then puree 2 cups of soup in a blender. Return the pureed mixture to the pot.
6. Add frozen peas, ham, parsley, salt, and pepper, stir soup and simmer for 3-4 minutes until heated through.
7. Serve soup with a dollop of sour cream mixture {combine 1/2 cup sour cream & 1 teaspoon lemon zest} and a sprinkle of fresh parsley.