

# Split Pea Soup with Ham

serves 12

*(enough for 2 dinners- one for now and one to freeze)*

## **the Stock**

2 ham hocks

1 onion, quartered

1 carrot, peeled and chopped into 2 inch lengths

1 stick celery, chopped into 2 inch lengths

Combine the above ingredients in a large pot. Add enough water to cover by 2 inches. Simmer for 3 hours partially covered. Add one teaspoon of salt after 1 hour. Strain out and discard the veggies. Reserve the stock and degrease. Reserve the ham hocks. Pull meat from the bone and chop into bite sized pieces.

\*This can be make ahead. Just refrigerate the stock for up to one week or freeze for later use.

## **the Soup**

2 Tablespoons of butter

1 1/2 cup diced onion

1 1/2 cup peeled and diced carrot

1 1/2 cup diced celery

Meat from two ham hocks, diced

3 cups split peas

3 quarts ham stock, water, or combination of the two

2 bay leaves

Melt butter in a large stock pot. Saute onion, carrot, and celery until softened, but not browned. Add reserved ham (or whole hocks if you skipped the stock step), peas, bay leaves, and stock or water and bring to a boil. Reduce heat to medium low and partially cover pot. Cook until peas are soft and meat and veggies are tender. (Remove hocks and pull meat from the bone if not already done. Dice meat and return ham to soup.) Season to taste with salt and pepper. Serve warm with Beer Bread (recipe follows) and salad. Feel free to make this soup a day ahead. Refrigerate until cool, then cover.