

Grandma Simukka's Split Pea Soup

Allison Barker

4 TB. butter
2 medium onions, diced
4 stalks celery, diced
1 c. carrots, diced
2 c. dried split peas
8 c. chicken or vegetable stock
1-2 ham hocks
3 c. ham, diced
1/4 c. Italian parsley, minced

Saute butter and onions for 5 minutes. Add celery and carrots and saute until tender, stirring occasionally.

Add dried peas, stock, and ham hocks to the pot and bring to a boil. Reduce heat to a simmer and cover for approximately 2 hours - stirring occasionally.

Once peas are fully tender and the soup has simmered for 2 hours, remove ham hock and stir in parsley. Use an immersion blender to emulsify - or you may transfer in batches to a blender and return to the pot. Add the diced ham and warm through for 15 - 30 minutes. Enjoy!