

Split Pea Soup

Split Pea Soup Mix - make this for your pantry

Ingredients:

- 2 pounds green split peas
- 2 teaspoons dried thyme
- ½ cup red lentils
- 1 teaspoon pepper
- ½ cup yellow split peas
- 4 teaspoons salt
- 2 bay leaves



Method:

Mix all ingredients in large bowl. Store in an airtight container. Makes 8 cups mix

Ingredients:

- 2 tablespoons vegetable oil
- 2 ½ cups Split Pea Soup Mix (see above)
- 1 medium onion, chopped
- 2 ½ quarts water
- 3 carrots, peeled and chopped
- 3 celery stalks, chopped
- 1 pound Polish sausage or ham, sliced in ½ inch chunks

Method:

Heat the oil in a large stock pot. Add the onion, carrots, celery, and sausage/ham. Sauté until the vegetables are tender. Add the Split Pea Soup Mix and the water, and bring to a boil, Reduce heat to simmer, and cook over low heat for 2 to 3 hours. This recipe works excellently in a crock pot while you are out of the house.

Serves 8

Recipes from Ingrid at Quiltessential Co. Inc. St. Albert, Alberta.