

Split Pea and Ham Soup

(Double Batch)

Ingredients

- 1 stick butter
- 1 pound bacon, chopped
- 1 large onion, diced
- 1 cup celery, diced
- 1 cup carrots, shredded
- 2 pounds dried split peas
- 4 – 6 quarts water
- 1 pound ham, chopped
- 1 ham bone
- 2 bay leaves
- 1 – 2 tbl garlic powder
- 1 – 2 tbl onion powder
- Salt to taste
- Black pepper to taste

Instructions

- Soak peas in hot water for several hours
- In a large fry pan, cook chopped bacon in butter
- Add onions, celery and carrots to bacon and cook till soft
- Boil ham and ham bone in water for 1 hour
- Drain peas and add to ham
- Add onions, celery and carrots to ham and peas
- Add bay leaves and seasonings
- Simmer for 1 – 2 hours more
- Remove bay leaves and ham bone