



SPLIT PEA WITH HAM SOUP



- Serves 6-8
- Pair with Iron Hub Chardonnay
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INGREDIENTS

- 1 lb. green split peas
- 2 qts. water
- 1 ham bone with leftover meat
- 1 cup chopped onions
- 1 cup diced carrots
- ¼ tsp. celery salt
- ½ tsp. black pepper

DIRECTIONS

- Wash peas. Place in pot with water. Bring to boil and reduce heat and simmer for 3 minutes.
- Remove from heat, cover, and let stand for 1 hour.
- Return to heat, and add remaining ingredients.
- Bring to a boil; reduce heat; simmer, covered for 1 ½ hours stirring occasionally.
- Remove ham bone and any larger pieces of ham.
- Let cool until it can be handled, about 10 minutes.
- In the meantime, puree the soup with a stick blender or in a regular blender.
- Remove any ham from the bone. Dice ham and return to soup, simmer another ½ hour.