



Split Pea with Ham Bone Soup

INGREDIENTS

1 teaspoon canola oil
1 cup onion, chopped
1 stalk celery, chopped
1 pound dried split peas
8 cups water
Pinch of salt and pepper

1 meaty ham bone

DIRECTIONS

- In a medium pot, saute onions in oil. Add the split peas, ham bone, and water; season with salt and pepper.
 - Cover, and cook until there are no peas left, just a green liquid, 2 hours. While it is cooking, check to see if water has evaporated. You may need to add more water as the soup continues to cook.
 - Once the soup is a green liquid remove from heat, and let stand so it will thicken. Remove the ham bone; when cool enough to handle, remove meat from bone, and add to soup.
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