



## **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

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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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