

Split Pea Soup

Submitted by Lauren

Hearty and great for a cold, dreary day!

1 lb. dried split peas	1/2 teaspoon black pepper	1 cup potatoes, scrubbed/peeled & chopped
lots of water	1/4 teaspoon garlic powder	1 teaspoon dried parsley
1 meaty ham bone (plus more ham pieces if desired)	1/4 teaspoon dried marjoram	Sherry (optional)
1 1/2 cup onion, roughly chopped	1 cup celery, chopped	
	1 cup carrots, peeled & sliced	

Soak split peas in 2 quarts of water overnight.

Drain, then add 2 1/2 quarts fresh water, ham bone, onion, black pepper, garlic powder, and marjoram to split peas in a large pot.

Bring to a boil, then simmer for 2 hours on low, stirring occasionally.

After 2 hour simmer, remove meat from ham bone and return meat to soup, discarding bone.

Add celery, carrots & potatoes and return to simmer for 1 hour, or until vegetables have softened.

Serve with a splash of sherry and salt as desired.

Makes 6-10 servings



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