

CookSmart

Pea and Ham Soup

This is my only soup recipe that you need to use extra water so cover the peas and then add 1 extra cup of water.

Teaching You how to SAVE:-

Most pea and ham soup recipes tell you to soak your peas overnight. With this cookware it is not necessary.

- 1 packet of Green Split Peas
- 500g of Bacon Bones or a Ham Hock
- 1 stick of Celery diced
- 1 Carrot diced
- 1 Onion diced.

Put peas into the 4 litre pot. Rinse under running water and drain.

Add water as above.

Add all other ingredients. Using very low heat bring to green/whistle (depending on your brand).

Simmer for about 1 hour. Remove bacon bones and take the meat off them. Put meat back into soup and adjust consistency. No extra salt needed.