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Vegetable Split Pea Soup

A few slices of bacon delivers the traditional flavour for this habitant-style soup. If desired substitute a hambone.

125 g (1/4 lb.) bacon, diced
1 large onion, diced
1 clove garlic, finely chopped
2 L (8 cups) water
1 chicken bouillon cube
375 ml (1 1/2 cups) Thompsons
Split Yellow Peas
1 bay leaf
375 ml (1 1/2 cups) each of diced carrots and celery
125 ml (1/2 cup) diced green pepper
add ground pepper to taste

Directions:

Sort and rinse peas. In large saucepan, cook bacon, onion and garlic until bacon is crisp; if desired, drain off excess fat. Add water, bouillon cube, split peas and bay leaf. Bring to a boil; reduce heat, cover and boil gently 30 minutes.

Add remaining ingredients and cook about 30 minutes longer or until peas and vegetables are tender. Makes about 2.5 L (10 cups) soup.

Tip: *for a thicker, creamier soup, puree 500 to 750 ml (2 to 3 cups) of the peas, vegetables and liquid. Stir pureed mixture into remaining soup, heat and serve.*

Note: *Dry beans are harvested in their natural state and are processed with care. However, please sort, examine and rinse beans prior to cooking.*