

KEN'S SPLIT PEA & HAM SOUP

Ingredients:

- 1 lb bag of Split Peas
- 3 cups chopped Ham
- 4 Diced Carrots
- 1 chopped Medium Onion
- 1 TBS SPG Plus from MS Spice Co.
- 1 tsp Celery Seed

Instructions:

- Prepare and cook peas according to bag's instructions -- about 45 minutes.
- Add seasonings and stir, pushing as many peas as possible against the side walls of the pot to break them up.
- When peas are almost done, add the Onion and Carrots and cook for 30 minutes on a low simmer.
- Add the ham and cook for 30 minutes, stirring every so often.
- Test the carrots for doneness. If done, stir one more time and turn off with uncovered pot.

Chef's Note:

Serve with or without Elbow Macaroni -- I prefer the noodles. Refrigerate any leftovers. This dish gets better the next day.