



Fresh and Split Yellow Pea Soup

Ingredients:

2 quarts water
1 lb. of dry yellow split peas, sorted, cleaned, and soaked for one hour
2 carrots, peeled and sliced, with rings halved
1 cup prosciutto, sliced
¼ tsp. dried marjoram
2 cups chicken broth
1 cup fresh or frozen green peas
1 medium onion, peeled and diced
¼ tsp. garlic powder
⅛ tsp. pepper
¼ tsp. dried thyme
½ tsp. salt

Procedure:

Put the water and split peas into a large pan over high heat. Bring the water to a boil. Reduce the heat to medium and let the peas boil for 5 minutes, stirring if needed.

Add the onion. Put the cover back on the pan and let simmer for 45 minutes, stirring every fifteen minutes. Add the salt, pepper, and marjoram and stir. Recover and continue to simmer.

In a medium saucepan, mix the chicken broth, carrots, green peas, garlic powder, and thyme. Bring the mixture to a boil and simmer for 15 minutes. Set aside.

Put the prosciutto in a skillet with a tablespoon of oil or butter and fry it.

Remove the split pea soup from the heat and let it cool slightly. Puree the soup two cups at a time. Put some of the mixture in each bowl, about three-fourths full. Add some of the broth and veggies, topping with the ham.

