



Hearty German Whole Pea Soup

Ingredients:

1 lb. yellow peas (dried split)
1 ham hock (meaty)
1 Tbsp. vegetable oil
1 onion (chopped)
2 stalks celery (chopped)
2 carrots (sliced)
4 cloves garlic (chopped)
1 tsp. dried thyme (crushed)
1 tsp. marjoram (dried, crushed)
14 tsp. sage
4 cups beef broth (condensed)
Salt
Pepper

Procedure:

Wash whole peas in water. Cover in water and bring to boil. Let stand 3 hours and continue to soak overnight in refrigerator. Drain the next morning.

Heat oil in a large Dutch oven; sauté onion and celery until soft. Add chopped garlic, thyme, marjoram, and sage. Stir and cook for another minute. Add ham hock, beef broth, split peas, and carrots. Cover pot and bring to a boil. Adjust heat until you can maintain a slow simmer.

After the soup is the consistency you like, remove ham hock. Allow to cool somewhat. Discard fat and bones. Slice meat and return to pot. Season to taste.

