

# Heritage Recipes

You can share old family recipes and traditions

## Split Pea Soup

From Helen Ford (Kimler), Submitted by Deirdre

### Split Pea Soup

Although not hand written, I remember my mother making this on many occasions. This is still the recipe I turn to for split Pea Soup.

1 lb. dried split green peas  
1 ham bone  
1 large onion  
1 handful parsley  
A small bunch of celery including leaves  
4 or 5 carrots peeled  
Salt and pepper to taste  
4 quarts water  
Pinch of whole Thyme (optional)

Combine everything but carrots and after water comes to a boil turn light low and simmer all day. Put stock through a strainer and add chunks of carrots, cooking until carrots are done. Serve with croutons: Cut sliced rye bread into small cubes and brown in butter in skillet, stirring so they don't burn.



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