

Ham and Split Pea Soup

The classic. Ham and split pea soup! A filling yet homey soup that you will make again and again!

Preparation Time: 15 min.

Cook Time: 1 hour 30 min

Servings: 8

Amount	Ingredient	Cost - date:
2 Tbsp	Oil or butter	
2	Celery Ribs, diced	
1/2	Onion, diced	
3	Garlic cloves, sliced	
1 Pound	Dried Split Peas, rinsed	
1 Pound	Ham, diced	
1	Bay leaf	
4 cups	Chicken Stock	
2 1/2 cup	Water	
To Taste:	Salt and Ground Black Pepper	
	Cost for the total recipe:	
	Cost for 1 serving:	

Preparation:

1. Melt butter (or heat oil) in a large soup pot over medium-low heat. Stir in celery, onion, and sliced garlic; cook and stir until onions are translucent but not brown, 5 to 8 minutes.
2. Stir in split peas, ham, and bay leaf. Pour in chicken stock and water; stir to combine and simmer until peas are tender and soup has thickened, about 1 hour and 15 minutes. Stir occasionally. Season with salt and black pepper to serve.

SOURCE: <https://www.allrecipes.com/recipe/219170/ham-and-split-pea-soup-recipe-a-great-soup/>

Thanks for coming to Forest Brook Community Church today. We look forward to having you join us again to make another great recipe, enjoy some food and community!

“Give us this day our daily bread.” Matthew 6:11