



Split Pea Soup

Adapted from http://www.simplyrecipes.com/recipes/split_pea_soup/
By Rheanna M. Letsos

Prep time: 10 minute, **Cook time:** 1 hour, **Yield:** Makes 2 quarts. Serves 6.

Ingredients

- 1 lb (2¼ cups) green split peas
- 1 large onion, peeled and chopped
- 1 large clove of garlic, halved
- 1 teaspoon thyme
- 1 pork chop cooked and chopped
- salt and pepper

Method

Pick over the peas and remove any stones. Wash and drain peas. Place in a four-quart pan with the onion, thyme, pork chop, and 2½ quarts of water. Bring to a simmer. Skim the scum off the top of the soup for several minutes, until the scum ceases to rise. Cover loosely and simmer about an hour, or until peas are tender, stirring occasionally in case they stick to the bottom of the pan.