

From Real Estate to Recipes!

JANUARY FEATURE RECIPE

Frank's Favorite Split Pea & Ham Soup

A great warmup on a winter day in Wisconsin!

Ingredients:

2 tablespoons unsalted butter
1 large onion, chopped fine
Salt and Pepper
2 garlic cloves, minced
7 cups water
1 pound ham steak, rind removed, cut into quarters
1 pound (2 1/4 cups) green split peas, picked over and rinsed
3 slices thick-cut bacon
2 sprigs fresh thyme
2 bay leaves
2 carrots, peeled & cut into 1/2-inch pieces
1 celery rib, cut into 1/2-inch pieces
**Buttery Croutons:* 3TBS Unsalted Butter, 1 TBS olive oil, 3 slices hearty white bread cut into 1/2 inch pieces, salt.
**Heat butter & oil in skillet over medium heat. When butter is melted, add bread, stirring until golden brown. Transfer to paper towel lined plate & season with salt to taste.*

Directions:

1. Melt butter in Dutch oven over medium-high heat. Add onion & 1/2 tsp salt stirring frequently, until softened, (3-5 min). Add garlic & cook until fragrant. Add water, ham steak, peas, bacon, thyme & bay leaves. Increase heat to high, bring to a simmer, stirring frequently so the peas don't stick to bottom. Reduce heat to low, cover, simmer until peas are tender (about 45mins)
2. Remove ham steak, cover with foil to prevent drying out, set aside. Stir in carrots & celery, continue to simmer, covered, until vegetables are tender & peas have almost completely broken down, about 30 minutes.
3. When cool enough to handle, shred ham into bite-size pieces with 2 forks. Remove & discard thyme sprigs, bay leaves, & bacon slices. Stir ham into soup & return to simmer. Season with salt & pepper to taste. Sprinkle with croutons & serve.

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