



# Food Fest-Back to Basics

## Québécois-style Pea Soup with Ham



Prep Time: 15 minutes

Cook Time: 45 minutes

Total Time: 1 minutes

Servings: 10

### Ingredients

1 lb unsmoked ham hock*	2 tablespoons butter
2 carrots diced*	2 ribs celery diced*
1 onion diced*	2 cloves garlic minced*
1 3/4 cup dried yellow split peas	2 bay leaves*
1 teaspoon dried savory	1 teaspoon dried thyme*
3/4 teaspoons salt	1/4 teaspoon pepper

\*Ingredients found at the market (some ingredients are seasonal)

### Instructions

1. In large Dutch oven, melt butter over medium heat; cook carrots, celery, onion and garlic, stirring occasionally, until softened and golden, about 15 minutes.
2. Stir in split peas, bay leaves, savory, salt and pepper; cook, stirring, for 2 minutes.
3. Stir in 8 cups water; add ham hock. Bring to boil; reduce heat, cover and simmer, stirring occasionally, until peas are very soft and soup is thickened, 1-1/2 to 2 hours.
4. Discard bay leaves. Transfer ham hock to plate; let cool enough to handle. Trim off and discard skin from ham hock; set hock aside. Discarding bone and any fat, dice meat and return to soup; heat through.

Adapted from: <https://www.gallowaysfoods.com/peas/p/yellow-peas-whole>