

Split Pea and Ham

My mother made this soup for years. After she passed away three years ago, I took over and continued to make this soup using her recipe. Earlier this year a customer stopped me and asked if we were prone to giving out recipes. I told him we occasionally do, and he told me that he would love the recipe for the split pea soup he was eating. This gentleman told me that he came from a family of thirteen children and that his mother made wonderful split pea soup. He stated that our soup tasted the closest to his mother's soup that he can remember having. So here is that recipe for all of you. I hope that it stirs memories for many of you.

- 1 16 oz bags Split Peas
- 6 Cups Water
- 2 Bullion Cubes
- 3 Small Smoked Ham Hocks
- 3 Bay Leaves
- 1 Tbsp Vegetable Oil
- 1 Medium Onion - diced
- 4 Carrots - diced
- 5 Stalks Celery - diced
- 5 Cloves Garlic (minced)
- 1/2 tsp Salt
(or salt substitute)
- 1 tsp Pepper
- 1/2 tsp Marjoram
- 1/2 tsp Thyme
- 1/2 Cup Sherry
- 1/4 Cup White Wine

Combine first five ingredients in a stockpot and bring to a boil, stirring occasionally. Adjust heat to medium and cook for 1 - 2 hours, or until the meat from the ham hocks pulls off the bone easily. Take out ham hocks and let cool for 1/2 hour before trimming. Keep the split pea liquid on low, stirring occasionally.

In a separate pot combine vegetable oil and all the vegetables. At medium heat, cook for 5 - 8 minutes or until onions are transparent. Halfway into the cooking process add seasonings and continue stirring. Add sherry and wine and bring heat up to high for about 1 - 2 minutes stirring constantly. Turn off heat and let stand while you trim up the ham hocks. The meat should pull easily from the bone. Cut into small bite-sized pieces. Add ham and vegetables to the split pea liquid and stir. Add water if necessary to adjust consistency. Ladle into bowls and garnish with parsley -- serve with your favorite bread.