# Split Pea Soup

## Description

Homemade split pea soup is hard to beat. This hearty split pea soup is great way to warm up on a cold winter day.

## Summary

**Yield:** 12
**Source:** Parker family
**Prep Time:** 1 1/2 hours
**Category:** Soups
**Cuisine:** American

## Ingredients

- 1 pkg dried split peas (16 oz)
- 4 cups chicken stock
- 4 cups water
- 2 medium potatoes, peeled and cubed
- 2 large brown onions, chopped
- 2 medium carrots, chopped
- 1/2 cup celery, chopped
- 2 cups cooked ham, cubed
- 1 tsp dried thyme
- 1 tsp rubbed sage
- 1/2 tsp dried basil
- 1 tsp kosher salt (to taste)
- 1 tsp fresh ground black pepper (to taste)

## Instructions

In a Dutch oven or soup pot (at least 4 quarts), combine all ingredients and bring to a full boil. Reduce heat and simmer for 1 1/2 to 2 hours, until peas and vegetables are tender.

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Remove from heat and allow to cool just a bit before serving. Makes about 3 quarts.