

*Pea Soup is one of those comforting foods that is delicious and economical! It can be made for vegetarians by using water instead of the chicken broth and leaving out the bacon. Pea soup can be made in a crock pot or on the stove, but if made in the crock pot, be sure to cook it on HIGH for at least the first couple of hours.*



# Pea Soup

1 pound split peas, rinsed and picked over  
3 quarts homemade chicken broth or water (less in a crock pot\*)  
2-3 pieces bacon, diced and cooked (optional)  
1 onion, finely chopped  
3-4 carrots, finely chopped  
2-3 celery stalks, finely chopped  
1 t. crushed garlic  
1/2 tsp. oregano  
1/4 tsp. pepper  
1 bay leaf  
1-2 tsp. salt, or to taste (Don't add salt until soup is almost finished or it will cause the peas to remain hard.)

Place all ingredients in a large soup pot. Bring to a boil then reduce heat and simmer uncovered, stirring occasionally, for 2-1/2 to 3 hours or until desired thickness.

\*If using a crock pot, place all ingredients in the crock pot, adjusting the amount of broth or water to fill pot to within no more than an inch of the top. (Peas will foam up while cooking.) Cook on HIGH for 5-6 hours, or until desired thickness.

