

Parker's Split Pea Soup RECIPE COURTESY OF INA GARTEN – serves 10-12

2-3 medium chopped yellow onions (2 cups)
5 cloves garlic, minced
1/4 cup good olive oil
1 teaspoon dried oregano
3 teaspoons kosher salt
1-1/2 teaspoons freshly ground black pepper
6 medium-diced carrots (3 to 4 carrots)
6 small medium-diced red boiling potatoes, unpeeled
2 pounds dried split green peas
16 cups chicken or vegetable stock or water

Soak peas for 1 hour prior to cooking (NOT required but it speeds up cooking. If you don't soak the peas you may need to simmer longer and skim more foam.)

Saute onions, garlic, oregano, salt, pepper on medium heat in olive oil, until onions are translucent, 10-15 mins.

Add carrots, potatoes, 1 pound of split peas, and stock. Bring to a boil, then simmer uncovered for 40 mins.

Skim off foam while cooking.

Add remaining split peas and continue to simmer (not boil) another 40 mins or until all peas are soft. **STIR FREQUENTLY** to keep the solids from burning on the bottom.

Adjust salt and pepper to taste.