

Leftover Ham Bone & Split Pea Soup



Recipe by: The Kitchen Tool

Prep Time:	15 mins	Marinate Time:	n/a
Cook Time:	1 hr 45 mins	Serves:	6

Ingredients

Preparation

<input type="checkbox"/> 2 tbsp olive oil	
<input type="checkbox"/> 1 onion	medium dice
<input type="checkbox"/> 2 carrots	peeled and medium dice
<input type="checkbox"/> 2 large potatoes (e.g. russet, Yukon gold)	peeled and medium dice
<input type="checkbox"/> 3 cloves garlic	peeled and minced
<input type="checkbox"/> 1 tsp fresh thyme leaves	finely chopped
<input type="checkbox"/> 1 leftover ham bone	fat trimmed and discarded
<input type="checkbox"/> 2 quarts water	
<input type="checkbox"/> 2 cups split peas	
<input type="checkbox"/> 2 bay leaves	
<input type="checkbox"/> 1 ½ cups leftover ham	medium dice
<input type="checkbox"/> kosher salt and fresh ground pepper to taste	
<input type="checkbox"/> 1 tbsp extra virgin olive oil (optional)	



Common kitchen tools:

measurement spoons	chefs' knife	cutting boards
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Instructions:

Kitchen Tools:

1. heat large pot or Dutch oven over medium heat	large pot or 6 to 8-quart Dutch oven
2. add oil and onions – sauté for 5 minutes or until translucent	wooden stir spoon
3. add carrots, potatoes, garlic and thyme – sauté for 5 minutes	
4. place ham bone in Dutch oven	
5. add water – turn up heat and bring to a boil	
6. rinse split peas – add to Dutch oven	
7. reduce heat to low – loosely cover and simmer for 1 hr	
8. skim off any impurities once simmering	
9. add bay leaves, salt and pepper – stir	
10. after 1 hr, remove ham bone (remove any meat and add back)	tongs
11. add chopped ham – cook for 30 minutes or until desired consistence	
12. add salt and pepper to taste	
13. remove bay leaves	
14. ladle into serving bowls – drizzle with a little extra virgin olive oil	ladle, serving bowls

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Notes:

- the ham bone and ham will naturally add salt to the stew – use sparingly and add as required

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