

Split Pea Soup

8 OZ. DRIED SPLIT PEAS
6-7 PEARL ONIONS
4 CUPS OF CHICKEN BROTH
1 TSP. SALT
1/4 TSP. PEPPER
SALTED BUTTER (5 TBSP. TOTAL)

Place split peas in a saucepan and cover with chicken broth. Add salt & pepper.

Peel 6 Pearl Onions and place in peas. Bring to a boil and boil 20 minutes. Take off heat and let come to room temperature. Make sure peas are covered with liquid add water if needed then put in refrigerator overnight.

Get out peas and turn up to medium heat. Add water to cover peas if needed. Simmer until done. Put through a strainer and add 3 tbsp. of butter. Add water until creamy and serve warm. Serves 4

Use a hand-held mesh strainer.

"This is a beautiful and delicious soup...Tammy"