



Split Pea Soup

As with most soups, this one tastes best on the second day.

- 1 16-oz. package green split peas
- 1 medium onion, chopped
- 2 carrots, peeled and shredded
- 2 14-oz. cans vegetable broth
- 1 tsp. salt
- 1/4 tsp. freshly ground black pepper
- 2 bay leaves
- 1/2 tsp. basil
- 1/4 tsp. ground savory

1. Carefully sort through peas and rinse. Place peas in large stewpot with onion, carrots, and broth. Add enough water to cover ingredients. Bring to a boil and cook on medium heat for 30 minutes, stirring occasionally and adding water when necessary to keep peas covered.

2. Add salt, pepper, and spices. Reduce heat and simmer on medium-low heat for 1 hour. Stir often and occasionally add water to prevent soup from becoming too thick. Remove bay leaves and serve.