

## **Split Pea Soup**

1 ½ cups split green peas  
3-4 slices bacon, cut into 1" pieces  
2 T butter  
½ onion, diced  
1 carrot, diced  
½ leek, white part only, thinly sliced\*  
1 ½ qts water  
1 garlic clove, smashed  
3-4 stems of flat leaf Italian parsley  
2 stems of thyme  
1 bay leaf  
Salt and fresh pepper  
¼ cup heavy cream



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1. Carefully pick through split peas to remove any stones or broken pieces. Wash peas in cold water and drain.
2. In a skillet, cook bacon in a bit of butter until fat is rendered. (love the word, fat...means flavor!) Add remaining butter, onion, carrot, and leeks. Cook until soft, but not colored.
3. Add peas, water, garlic, parsley, thyme, bay leaf, salt & pepper. Bring to a boil, lower heat and simmer partially covered for about 45 minutes until peas have completely broken down. Add extra water if soup becomes too thick. Remove herb stems and bay leaf.
4. Soup can be served at this point, but if you want an extra smooth and silky soup, run it through a blender and then strain into a clean pot.
5. Add cream and bring to a gentle boil. Taste and adjust seasoning.
6. Soup is lovely served with homemade croutons. (sautéed bread-easy!)