Snert Split Pea Soup

Jacob · 30/09/2024



Prep Time

7 hrs 30 mins

Dificult

Medium

Servings

8

Description

The Dutch version of split pea soup Snert Use the slow cooker for convenience however youll need to stick around to stir and add water as needed

Ingredients

- - 1 (14 ounce) bag dried split peas - 1 ham hock - 3 slices bacon
- chopped - 2 (14.5 ounce) cans chicken broth - 3 ½ cups water
- plus more as needed - 4 small potatoes
- peeled and diced - 2 carrots
- peeled and diced - 1 leek
- diced - ½ large onion
- diced - 2 stalks celery with leaves
- stalks diced and leaves chopped - 1 clove garlic
- diced - ½ teaspoon salt - ½ teaspoon ground black pepper - ½ teaspoon dried thyme - ½ teaspoon ground nutmeg - ¼ teaspoon ground cloves - 1 (1 pound) package smoked sausage
- sliced

Instructions

1. Place dried split peas
2. ham hock
3. and bacon into slow cooker; pour in chicken broth and 3 1/2 cups water. Cover cooker and cook on High until peas are tender and broken apart
4. 3 to 4 hours. Stir in more water as needed to prevent soup from burning on the bottom. Stir occasionally throughout cooking. Stir potatoes
5. carrots
6. leek
7. onion
8. celery
9. and garlic into soup; mix in more water
10. if needed. Cover and cook soup on High for 2 more hours. Season with salt
11. black pepper
12. thyme
13. nutmeg
14. and cloves; mix sausage slices into soup. Cover and cook 2 more hours to blend the flavors.