



Ham Bone and Green Split Pea Soup

Jacob · 28/09/2024



Prep Time

2 hrs 50 mins

Difficult

Medium

Servings

8

Description

This split pea soup with ham bone is a great way to use every scrap from your Christmas ham

Ingredients

- - 1 teaspoon butter - 1 teaspoon olive oil - 4 stalks celery
- diced - ½ large carrot
- shredded - ? white onion
- diced - salt to taste - 3 cups split peas
- rinsed - 3 cloves garlic
- thinly sliced - 1 ham bone - 5 cups chicken stock - 2 cups water
- or as needed - 1 cup diced ham - ground black pepper to taste

Instructions

1. Gather the ingredients. Melt butter and oil in a stockpot or Dutch oven over medium-low heat. Add celery
2. carrot
3. onion
4. and salt; cook and stir until tender
5. about 5 minutes. Stir in peas and garlic. Nestle ham bone into the pot; add stock and diced ham. Add enough water so that liquid is about 1 1/2 inches from the top of the pot; bring to a boil. Reduce heat to low and cover. Simmer
6. stirring every 30 minutes and scraping the bottom of the pot
7. until peas are mostly disintegrated
8. about 2 1/2 hours. Turn ham bone and skim the surface for fat once every hour. Remove ham bone from the pot and place on a cutting board until cool enough to handle. Remove any meat from the bones and cut into bite-sized pieces; stir into soup until warmed through and season with salt and pepper.