



Pressure Cooker Split Pea Soup

Jacob · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

6

Description

This is my favorite split pea soup recipe I love my pressure cooker and use it for meals that I need to cook for the family in a hurry This is great for a cold winters night and it tastes great for lunch the next day I serve it with French bread

Ingredients

- - 8 cups water - 1 pound dried split peas - 1 ham hock - 1 onion
- diced - 2 stalks celery
- diced - 1 teaspoon dried thyme - ? teaspoon garlic powder - 1 pinch ground black pepper - 1 teaspoon salt - 1 teaspoon hot pepper sauce (such as Tabasco®) (Optional)

Instructions

1. Pour water into a pressure cooker. Add split peas
2. ham hock
3. onion
4. celery
5. thyme
6. garlic powder
7. and black pepper. Close cooker securely and place pressure regulator over vent according to manufacturer's instructions. Bring to high pressure; adjust temperature until regulator is gently rocking. Cook
8. about 30 minutes. Pour cold water over the pressure cooker to release pressure according to manufacturer's instructions. Remove ham hock and strip off meat; add to soup. Stir well to distribute flavors. Season with salt and hot pepper sauce. Recipe Tip You can use cubed ham or a ham bone instead of a ham hock if preferred.