



Canadian Yellow Split Pea Soup with Ham

Jacob · 29/09/2024



Prep Time

3 hrs 30 mins

Difficult

Medium

Servings

12

Description

Creamy yellow split pea soup studded with bits of ham carrots celery and thyme There is nothing like this soup on a cold day I am a Canadian now living in the United States and cannot get Habitant soup anymore so I came up with this version I think it is as good as the real thing if not better because it is homemade

Ingredients

- - 1 ham bone with some meat - 2 ½ cups yellow split peas - 5 stalks celery
- diced - 4 carrots
- diced - ½ large Spanish onion
- diced - 2 tablespoons kosher salt or to taste - 2 teaspoons dried thyme - 1 bay leaf (Optional) - 1 pinch ground black pepper
- or to taste - 8 cups water
- or as needed

Instructions

1. Place ham bone
2. yellow split peas
3. celery
4. carrots
5. onion
6. salt
7. thyme
8. bay leaf
9. and pepper into a large pot; pour in water. Bring mixture to a boil and skim off any foam with a spoon. Reduce heat and place a lid on the pot
10. slightly ajar to allow some evaporation. Simmer
11. stirring occasionally
12. until yellow split peas are tender and soup is thick
13. about 3 hours. Remove ham bone from soup; remove meat from ham bone
14. chop or shred
15. and return to the pot. Cook's Note You can substitute 2 smoked pork hocks or 1 small ham shank for the leftover ham bone. You can adjust the thickness of the soup by adding a little water to thin it or removing broth with a spoon to thicken it up. I sometimes use an immersion blender for a quick second to blend the soup
16. making sure to leave some chunky peas
17. carrots
18. celery
19. and ham.