

Vegetarian Split Pea Soup



Vegetarian Split Pea Soup (**serves 6 as long as you don't burn the bottom, then it serves 4**)

- 2 C. split peas (picked through for stones, then rinsed)
- 2 med. carrots, diced
- 3 celery stalks, diced
- 1 onion, diced
- 2 small to medium potatoes, diced
- 8 C. water
- 2 bay leaves
- salt/pepper to taste
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- small handful of fresh flat leaf parsley, chopped (oregano would work great here too)

Boil water in kettle. SautÃ© carrots, celery and onion with a little salt and pepper.

Add water and split peas, cook 15 minutes, covered.

Add potatoes and cook another 20-30 minutes at a simmer (not a high boil, since the starch can settle and burn before you know it). Taste for seasoning and adjust as necessary.

Be sure to check on it often in those last 15 minutes or so. I gave mine a good stir at about 35 minutes, and then Marc stirred it 5 minutes later and found that it had begun to burn. We lost about 1-2 cups of soup to the fire god at the bottom of the pan, but had caught it in time to enjoy a very tasty soup. I didn't know that it really is best to cook it a little longer at a lower temperature, rather than boiling for a shorter time.Â Live and learn.

When the peas are soft and have fallen apart, turn off the heat, remove the bay leaves and add the fresh herbs. The soup is very tasty garnished with plain yogurt, sour cream or freshly grated Parmesan cheese. For a tasty vegetarian alternative to garnishing with bacon, smoked paprika works wonders.Â Enjoy!