

VEGETARIAN SPLIT PEA SOUP

1 lb green split peas
3 quarts water
1 2 Tsp salt
2 2TBS butter (I use olive oil)
1 2 cups finely chopped carrots
1 C finely chopped sweet potato (about 2 small one)
1 C finely chopped onions
2 C finely chopped celery
2 to : Tsp ground marjoram (I use :)
1 Tsp dried basil
1 to 2 cloves garlic, minced
2 to : Tsp ground cumin (I use :, of course)
2 C dry white wine
Fresh ground pepper to taste

Bring split peas and water to boil in large pot; lower heat and simmer about one hour. Skim off the foam from the top and discard.

Meanwhile, sauté the finely chopped veggies in butter/oil for about ten minutes, stirring constantly. Add herbs & garlic and cook 5 min addl. Add to soup pot; continue to simmer, stirring occasionally, for an hour.

Ladle about half the soup into a blender and puree, add back to pot. Add white wine and ground pepper; stir while bringing back to simmer. Serve hot.

Serves 6 B 8

Source: Mother Earth=s hassle-free Vegetable Cookbook
By Joel Rapp, 1981

(Note: everyone associates ham with pea soup. Since I cook for a number of vegetarians, I tried this and found it to be every bit as good if not better. The secret is in the herbs. TB)