



SOUPS & CHOWDERS

Yellow Split Pea Soup (Quebec)

To serve 6 to 8

2 cups (1 pound) dried yellow split
peas
3 pounds smoked ham hocks
1½ cups finely chopped onions
½ cup finely chopped celery
1 tablespoon salt
2 quarts water

Wash the dried peas in a sieve under cold running water, discarding any that are discolored. Place the peas in a heavy 5- to 6-quart casserole and add the ham hocks, onions, celery, salt and water. Bring to a boil over high heat, reduce the heat to low, cover tightly and simmer for 1 hour. Remove the cover and continue to simmer for about 20 minutes longer or until the ham shows no resistance when pierced deeply with the point of a small knife or skewer.

Transfer the ham hocks to a chopping board or platter and, with a small, sharp knife, remove the skin and bones. Discard the skin and bones and cut the ham into ½-inch cubes.

Return the ham cubes to the soup and simmer for 2 or 3 minutes to heat them through. Taste for seasoning and ladle the soup into a heated tureen or individual bowls. Serve at once.