

## Split Pea Soup

2 large carrots, cut in 5 pieces each

1 large onion, cut in quarters

3 cups dried split peas

8 cups water

salt and pepper to taste

1. Place celery, carrots and onion into processor and pulse until coarse chopped
2. Bring 8 cups of water to boil in large stock pot
3. Transfer vegetables into boiling water
4. Add split peas
5. Continue to cook on a steady boiling simmer uncovered for 2 – 2 1/2 hours until the peas are soft and mushy.
6. Add salt and pepper to taste
7. After refrigerating, freezing, or reheating, add water and seasoning to taste to obtain desired consistency