

Grandmas Pea Soup

Carole Talcott - Dahinda, IL
Taste of Home Grandma's Favorites

Servings: 16

Yield: 4 quarts

*1/2 pound dried whole peas
1/2 pound dried green split
peas*

1 meaty ham bone

3 quarts water

1 large onion, chopped

1 medium carrot, chopped

2 ribs celery, chopped

*1/2 cup chopped celery
leaves*

*1 teaspoon bouquet garni
(mixed herbs)*

*1 tablespoon fresh parsley,
minced*

1 bay leaf

1 teaspoon salt

1/4 teaspoon pepper

*1/2 pound smoked sausage
(optional), chopped*

SPAETZLE DUMPLINGS

1 cup all-purpose flour

1 large egg, beaten

1/3 cup water

Preparation Time: 15 minutes

Cook Time: 3 hours 15 minutes

Cover the peas with water and soak over night. Drain. Rinse and place in a Dutch oven.

Add the ham bone, water, onion, carrot, celery, celery leaves, garni, parsley, bay leaf, salt and pepper. Bring to a boil. Reduce the heat. Cover and simmer for two to two and one-half hours.

Remove the ham bone and skim the fat. Remove the meat from the bone. Dice. Add the ham and, if desired, the sausage to the pan.

For the Dumplings: Place the flour in a small bowl. Make a depression in the center of the flour. Add the egg and water and stir until smooth.

Place a colander with 3/16-inch-diameter holes over the simmering soup. Transfer the dough to the colander and press through with a wooden spoon. Cook the soup, uncovered, for 10 to 15 minutes. Discard the bay leaf.

Freezer Option: Prepare the soup without the dumplings and freeze in serving-size portions to enjoy for months to come.

Per Serving (excluding unknown items): 39 Calories; trace Fat (9.8% calories from fat); 1g Protein; 7g Carbohydrate; 1g Dietary Fiber; 13mg Cholesterol; 150mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fat.