

# Split Pea Sausage Soup

*Donna Mae Young - Menomonie, WI  
Taste of Home Prize-Winning Recipes*

**Servings: 8**

**Yield: 2 quarts**

*1 pound smoked kielbasa*

*1 pound dried split peas*

*6 cups water*

*1 cup carrots, chopped*

*1 cup onion, chopped*

*1 cup celery, chopped*

*1 tablespoon fresh parsley, minced*

*1 teaspoon salt*

*1/2 teaspoon coarse black pepper*

*2 bay leaves*

Cut the sausage in half lengthwise. Cut into 1/4-inch pieces. Place in a Dutch oven or soup kettle.

Add the remaining ingredients. Bring to a boil. Reduce the heat. Cover and simmer for 1-1/4 to 1-1/2 hours or until the peas are tender.

Remove the bay leaves.

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Per Serving (excluding unknown items): 17 Calories; trace Fat (4.0% calories from fat); 1g Protein; 4g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 291mg Sodium. Exchanges: 1/2 Vegetable.