



## **Cold Weather Split Pea Soup with Prosciutto**

(Serves 8)

### **Ingredients:**

2 quarts water  
1 lb. of yellow split peas, presoaked  
2 stalks celery, trimmed and sliced  
¼ tsp. dried marjoram  
2 carrots, peeled and shredded  
¼ tsp. pepper  
¼ tsp. dried thyme  
3 green onions, trimmed and sliced  
½ tsp. garlic powder  
½ tsp. salt  
Prosciutto slices( can substitute ham)  
1 bunch of chives  
Sour cream

### **Procedure:**

Put the peas in a large pot and add the water. Bring to a boil and reduce the heat to medium low. Add the carrots, celery, and onions and stir the peas to avoid scorching. Cover and simmer for 40 minutes, stirring every ten minutes or so.

Rub the marjoram and thyme between your thumb and finger, adding the crushed herbs directly to the soup. Add the pepper, garlic powder, and salt. Turn the heat to low, cover the pan and simmer the soup for 30 minutes, stirring every ten minutes or so.

Taste the green split pea soup and add extra salt, if needed. Cover and cook an additional 20 minutes. Let cool for 15 minutes.

Pour the soup slowly into a large bowl. Puree the soup two cups at a time in the blender, pouring back into the pot until all the soup is pureed and smooth. Dish it into the bowls and garnish with the sour cream; chives and prosciutto.

