

Dutch Pea Soup

Serves 24

Ingredients:

6 oz Salt pork
Mirepoix (Vegetable mix) :
10 oz Onion, small dice
5 oz Celery, small dice
5 oz Carrot, small dice
6 qt Ham stock
1 Ham bone
2.5 lbs Green split peas
Sachet (Spice Mix):
2 Whole cloves
1 Bay leaf
6 Pepper corns
1 slice Dark Rye Bread
To taste Salt & Pepper

Entree



Preparation:

- Cut the salt pork into fine dice or pass through a grinder
- Cook the salt pork slowly in a heavy sauce pot to render the fat. Do not brown the pork
- Add the vegetables mix and sweat in the fat until the vegetables are slightly softened.
- Add the ham stock and ham bone. Bring to a boil
- Rinse the split peas under cold water. Drain in a strainer and add to the stock. Also, add the sachet
- Cover and simmer until the peas are tender, about 1 hour
- Remove the ham bone and sachet
- Pass the soup through a food mill
- Bring the soup back to a simmer. If it is too thick, bring it to proper consistency with a little stock or water.
- Season to taste
- If a ham hock was used, trim of the meat, dice it, and add it to the soup.