

Vegetarian Split Pea Soup (from Dena)

1 lb. green split peas
3 qts. Water
1 ½ tsp salt
2 ½ Tbs. olive oil (or butter)
1 c. finely chopped onions
2 cloves crushed or grated garlic
½ c. chopped celery
1 ½ cups finely chopped carrots
1 sweet potato, chopped or cut in small pieces
1 tsp. dried basil
¾ tsp. ground cumin
½ tsp. ground marjoram
½ c. dry white wine
ground black pepper to taste

Put split peas in a large pot with water and salt, bring the water to a boil, then lower heat and simmer for about 1 hour. Periodically skim off the foam from the top and discard it.

Saute the onion, garlic, celery and carrots in olive oil for about ten minutes, stirring almost constantly. Then add remaining vegetables and herbs and cook for about another ten minutes. Then add vegetable mix to the soup. Simmer for about another hour, stirring occasionally.

Insert a hand blender into the pot and puree until the big chunks are gone. Then add wine and pepper and simmer for a few minutes.

This soup freezes well. Just add water if it thickens in the freezer or refrigerator.