

Ham and Split Pea Soup Recipe — A Great Soup

This hearty split pea soup with ham has a slightly sweet, somewhat salty, and subtle smoky flavor. An ideal fall or winter soup — great for lunch or dinner.

By **John Mitzewich** |

Prep Time: 15 mins

Cook Time: 1 hr 30 mins

Total Time: 1 hr 45 mins

Servings: 8

Ingredients

2 tablespoons butter

2 ribs celery, diced

½ onion, diced

3 cloves garlic, sliced

1 pound dried split peas, rinsed

1 pound cooked ham, diced

1 bay leaf

1 quart chicken stock

2 ½ cups water

salt and ground black pepper to taste

Directions

Step 1

Gather all ingredients.

Step 2

Melt butter in a large soup pot over medium-low heat. Stir in celery, onion, and sliced garlic; cook and stir until onions are translucent but not brown, 5 to 8 minutes.

Step 3

Stir in split peas, ham, and bay leaf. Pour in chicken stock and water; stir to combine and simmer until peas are tender and soup has thickened, about 1 hour and 15 minutes. Stir occasionally.

Step 4

Season with salt and black pepper to serve.

Step 5

Enjoy!