



ThompsonsBeans.com

Thompson's Hearty Pea Soup

450 g (1 lb.) Thompson's Whole Yellow Peas

14 cups water

1 smoked pork hock or meaty ham bone

2 onions, chopped

2 cups chopped celery and leaves

1 chopped carrot

IMPORTANT – sort and rinse peas before cooking. Cover peas completely with cold water (3 cups water for every 1 cup of peas) and **SOAK PEAS OVERNIGHT** in refrigerator. Drain.

Directions

In large saucepan, combine peas and water, bring to a boil and boil gently, uncovered, 40 minutes or until nearly tender. Add pork hock, onions, celery and carrot, if using. Cover loosely and boil gently, stirring occasionally, about 1 hour or until peas and vegetables reach desired consistency. Add more water if soup thickens too much during cooking or if a thinner soup is desired.

Makes about 14 cups (3.5 litres)

NOTE: Recipe ingredients may be halved, but cooking time will remain approximately the same.

Dry Beans are an unprocessed product. Although we carefully clean all beans, stones and natural debris may be present. Please **SORT** and rinse beans prior to cooking.