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Italian Pea Soup

A hearty, thick pea soup gently flavoured with the tastes of Italy.

225 g (1/2 lb.) hot Italian sausage, casings removed and crumbled

2 stalks celery, chopped

1 large onion, chopped

1 large carrot, chopped

1-2 cloves garlic, chopped

1/2 green pepper, chopped

2 L (8 cups) water

450 g (1 pkg.) Thompson's split green peas

796 mL/28 oz. (1 can) diced tomatoes, drained

2 mL (1/2 tsp.) dried basil

1 mL (1/4 tsp.) black pepper

Chopped Italian parsley

Salt and pepper to taste

Directions

In large, deep saucepan, brown crumbled sausage; drain excess fat if necessary. Add celery, onion, carrot, garlic and green pepper; sauté 3 to 5 minutes. Stir in peas and water. Bring to a boil; reduce heat, cover and simmer for about 1 hour or until peas are very soft. Add drained tomatoes, basil and pepper; cook 10 to 15 minutes. Serve garnished with parsley. Add salt and pepper if desired.

Makes about 2.5 L (10 cups).

Note: 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.