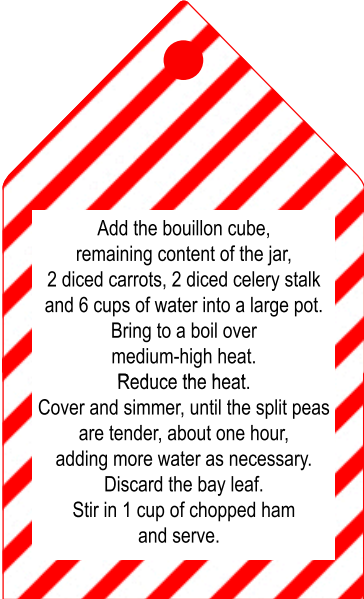




Split
Pea
Soup



Add the bouillon cube,
remaining content of the jar,
2 diced carrots, 2 diced celery stalk
and 6 cups of water into a large pot.
Bring to a boil over
medium-high heat.
Reduce the heat.
Cover and simmer, until the split peas
are tender, about one hour,
adding more water as necessary.
Discard the bay leaf.
Stir in 1 cup of chopped ham
and serve.