

*From the kitchen of David and Jennifer Deaven*

Servings: 6  
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## Soup/Split Pea

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A: 2oz bacon, chopped (about 2 strips)

1 onion, sliced  
2c garlic, sliced  
1 carrot, sliced  
1t thyme  
2t pepper

B: 1.5qt water  
1/2# dried split peas  
1/2 bay leaf  
1t salt

1. Place (A) in pressure cooker pot without lid, and saute until onions are starting to caramelize.
2. Add (B), cover, bring to 20# pressure and cook for 20 minutes. Remove from heat and let stand until cover can be removed.
3. Blend with an immersion blender to smooth consistency.
4. Serve with additional ground pepper and garlic hot sauce over top.



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