

KO's YELLOW SPLIT PEA SOUP

2 ½ cups dried yellow split peas

8 cups of water

1 large baking potato, diced

3 medium carrots, diced

3 celery stalks, diced

1 large onion, chopped

1 teaspoon ground cumin

1 teaspoon dried marjoram

1 teaspoon dried thyme or 3 teaspoons fresh thyme

1 teaspoon "Spike" (don't leave this out as it's important for the flavor)

1 teaspoon curry powder

½ teaspoon ground black pepper

1 teaspoon salt

Rinse the yellow split peas well.

In a large soup pot, place water, peas, potato, carrots and celery.

Bring to a boil (careful to not let it boil over), cover, and turn heat to low for simmering.

Simmer covered for 1 ½ -2 hours or until peas are very tender. Stir occasionally and be careful to not burn the bottom.

After the peas are soft, remove half of the soup and puree in a blender with all the spices, herbs, salt and pepper. You may have to do multiple batches. Add the pureed soup back into the pot and reheat for about 10 being careful not to burn it.

Additional water can be added to make the soup thinner.