

# PEOPLE'S KITCHEN

## Pea & Ham soup recipe



### Ingredients:

1 x ham hock

1oz butter or oil

1 x Leek

2 x Carrots

2 x Sticks Celery

1 x Onion

1 litre Stock from cooked ham

200gms green split peas soaked overnight

200gms dried soup mix soaked overnight

Salt & pepper

## Method

1. Place the ham hock in a large saucepan of cold water, bring to the boil and simmer for 1 hour. Reserve the stock. Allow the hock to cool and cut the meat from the bone into small bite size pieces.
2. Heat the butter or vegetable oil in a large pan and add the onions, celery, carrot and leeks. Cook for 3-4 minutes until starting to soften.
3. Add the soaked peas & soup mix, ham hock stock and bring to the boil. Season well and simmer until the vegetables & dried pulses are tender.
4. Enjoy with home-made dumplings!



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