

## Pea Soup



### *Ingredients*

2 cups dry split peas, washed

1/2 cup chopped onion

1 cup chopped celery

1 Tbsp. minced garlic

1 bay leaf

1 tsp. sugar

Dash cayenne pepper

1/4 tsp. thyme

Fresh or frozen cooked peas to garnish

### *Directions*

Place peas in a large stock pot and cover with 12 cups of water. Cook over medium heat for 1 hour. Reduce heat, add remaining ingredients and cook on low for 2 hours, adding

water as needed throughout cooking time to prevent soup from becoming too thick.

Remove and discard bay leaf. Ladle soup into serving bowls and garnish with fresh or frozen cooked peas.