

## Split Pea Soup Mix

Also Needed:  
5 cups soup stock  
1-2 cups cooked ham

Remove spice pack. Rinse peas in cold water. Add peas and spices in pot with soup stock. Bring to boil. Cover, reduce heat and simmer for 45 minutes. Stir and check several times. Add water as needed. Cook until peas are tender. Puree if desired. Stir in cooked ham and simmer 5 minutes. Taste & adjust seasoning. Garnish with fresh parsley and enjoy. Makes 6 cups.

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