

Canning Pea Soup

16 Ounce package split peas
1 large onion
2 Cups left over baked Ham
4 Minced Cloves of Garlic
1 Teaspoon Salt

2 Quarts water
6 chopped carrots
2 Bay leaves
4 chopped Celery stalks
1/8 Teaspoon Pepper

Wash peas picking out rocks and dark peas. Cook peas in water for about 1 hour or until soft stirring frequently to prevent sticking. Throw carrots, onions and celery into blender and chop or liquefy to your liking, then add to peas. Chop left over ham in small ¼ inch cubes and cook for another 20 minutes stirring frequently.

Pour into hot jars stirring from the bottom of the pot as peas tend to sink.

Process in pressure canner at 10 lbs. quarts need 90 minutes, pints need 75 minutes. Makes about 13 Quarts

<http://www.deejayssmokepit.net/>