



Split Pea Soup

A hearty, flavorful, and healthy soup option.

Ingredients

- 16 oz dried green split peas
- 1-2 lbs Stoltzfus Meats bone-in ham ends OR 1 Stoltzfus Meats ham shank
- 1 large onion, chopped
- 1/2 tsp salt
- 1/2 tsp pepper
- 1 cup carrot, chopped
- 1 cup celery, chopped
- 2 chicken bullion cubes
- 1 tsp garlic powder
- 1/2 tsp dried oregano
- 8 cups water



Directions

1. Rinse split peas and put in bottom of slow cooker. Place the ham ends or ham shank on top of the peas. Pour in water and mix in all remaining ingredients.
2. Cook on low for 6 hours.
3. Remove ham ends or ham shank and pull the meat from the bone. Shred meat and return it to soup.
4. Note: if soup is too thick, add an additional cup of water.



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