

Green Split Pea Soup - Very Versatile

Every time my sister Julia shares a recipe, she goes on and on with alternatives. And I usually tell her that I'm only planning to share one version. Today is the exception to that rule. Because **Green Split Pea Soup** has multiple possibilities. You can start with the basic recipe below, or, you can add leeks, rutabaga, turnip, smoked turkey, chicken or beef. You can thin the soup to your desired consistency, or eat it on the thick side as a stew. This recipe filled 5 - 6 large soup containers, so there will be enough to either feed a small army, or to experiment with making all the above versions. Add as much vegetable as you want to this soup. I'm just proposing the minimum.

Green Split Pea Soup

- 2 LB green split peas, soaked in a covered pot, well covered in boiling hot water, for at least 2 hours
- 3 T olive oil
- 1-2 large onions, finely chopped
- 4 large dry shallots, finely chopped
- 6-8 large celery stalks, plus lots of the celery leaves, finely chopped
- 8 medium-large carrots, finely chopped
- 1 t Kosher salt, more to taste
- 1 t freshly ground black pepper, more to taste
- 1 t each celery salt, dried thyme
- 2 generous T [Better Than Bouillon](#) vegetable soup stock (or your preferred stock)

Strain the peas and cook in a large pot with water 2 inches higher than the peas. Bring to a boil, then simmer for 20 - 30 minutes, until the peas start dissolving. This can be done the day before cooking the soup, leaving the cooked peas, covered in the pot on your countertop (no salt).

In a large pan, over medium heat, combine all the chopped vegetables with the olive oil and the seasoning, cook covered, on low for about 30 minutes, stirring occasionally to sweat and soften but not brown. Add cooked vegetables and to peas and add water, slowly to desired consistency. Slowly add Better Than Bouillon, to taste.

Freezes well. Makes about 16 servings.

Green Split Pea Soup Print Ready Recipe

Final notes:

- My sister's teasing me about winter soup in spring. However, my tastes are not traditional, like hers. They're eclectic.
- So while **Green Split Pea Soup** may not scream spring, my delight in the change of season is beyond.

- Happy Holidays everyone!

Jittery Cook