

FOOD & WINE

Inspiration served daily

RECIPE



© John Kernick

Classic Split Pea Soup

Contributed by **Steven Satterfield**

ACTIVE: 15 MIN

TOTAL TIME: 3 HRS

SERVINGS: MAKES ABOUT 8 CUPS

"I haven't met a bean or pea that I didn't love," says Steven Satterfield. Here he soaks split peas for an hour before simmering them in the soup, so they're more tender and the soup is smoother.

ACTIVE: 15 MIN **TOTAL TIME: 3 HRS** **SERVINGS: MAKES ABOUT 8 CUPS**
HEALTHY **MAKE-AHEAD** **VEGETARIAN**

INGREDIENTS

1 pound green split peas
3 quarts water
2 tablespoons vegetable oil
2 celery ribs, cut into 1/2-inch dice
2 carrots, cut into 1/2-inch dice
1 onion, cut into 1/2-inch dice
1 teaspoon marjoram leaves
1 teaspoon thyme leaves
Salt and freshly ground pepper
Parsley Pistou, **Onion Rings** and crispy
bacon (optional), for serving

DIRECTIONS

1. In a large pot, combine the split peas and water and bring to a boil. Simmer for 2 minutes, cover and let stand for 1 hour.
2. In a medium skillet, heat the oil. Add the celery, carrots, onion, marjoram and thyme and cook over moderate heat, stirring occasionally, until the vegetables are softened, 8 minutes. Scrape the mixture into the split peas and simmer over moderately low heat, stirring occasionally, until the peas have dissolved and the soup is thickened, about 2 hours. Season with salt and pepper. Serve with Parsley Pistou, Onion Rings and crispy bacon.

MAKE AHEAD

The soup can be refrigerated for up to 3 days.

From **Jennifer Nettles: The Soup Remix**

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