

## *Split Pea Soup*

*via Alvin Schreiner*

<i>8 slices</i>	<i>Bacon, cut into lardons.</i>
<i>½</i>	<i>Onion, fine dice.</i>
<i>2</i>	<i>Carrots, fine dice.</i>
<i>1 lb.</i>	<i>Split peas.</i>
<i>2 ½ qts.</i>	<i>Water.</i>
<i>1</i>	<i>Ham hock, smoked.</i>
<i>1 t.</i>	<i>Salt.</i>
<i>1</i>	<i>Bay leaf.</i>

- *In a large soup pot, cook bacon over medium heat until crisp.*
- *Remove bacon from pot and place on paper towels to drain.*
- *Pour off all but ¼ cup of the bacon grease.*
- *Sauté onion and carrots in the bacon grease until soft.*
- *Add remaining ingredients and simmer, uncovered, for 2 hours. Stir occasionally and add additional water if the soup gets too thick.*
- *Transfer ham hock to cutting board, discard fat and bones. Chop up hock meat and return the meat to the soup. Heat through.*
- *Remove bay leaves and serve.*