

Pea Soup (from Karl Janzer)

Serves 4 - 6

Ingredients

About 13 oz green split peas
2 smoked hocks
2 -3 carrots
1½ lbs potatoes
seasoning

Method

1. Soak split peas in 2 – 2 ½ litres water for 12 to 24 hours.
2. Boil the pork hocks in enough water to cover, until the meat falls off the bone. Remove the meat and set aside. Cool the broth and refrigerate overnight.
3. Take the fat off the top off the broth and discard. Pour the broth into the soaked peas.
4. Simmer the mixture over a low heat for about 2 hours, stirring every 20 minutes.
5. Add 2 or 3 diced carrots. Peel and dice 1½ lbs potatoes and add to broth.
6. Season with salt, pepper and thyme. Be careful with the salt as the pork hock broth is already salty.
7. Add the chopped reserved pork, heat through and serve.