Barb's Hearty Pea Soup

Recipe from the kitchen of Barb

Ingredients

- 3 qts boiling water
- 1 ham hock, smoked
- 1 pkg peas (dried, halved or whole)
- 2-3 stalks celery, chopped (with leaves)
- 2 carrots, chopped
- 1-2 medium onions, chopped
- 2 medium potatoes, peeled & chopped
- 2 tsp seasoned salt (Veg-e-Salt)
- 1 tsp garlic salt
- 1 tsp Accent
- Salt & pepper to taste

Instructions

1. Boil water, then add ham hock, peas, celery, carrots, onions, and potatoes.
2. Simmer for 1-1 1/2 hours, until most everything is mushy.
3. Add seasonings.
4. Mash everything in the pot, but leave a few lumps.
5. If the soup isn't thick enough, add a little broth to 2 Tbsp flour, then gradually stir into soup.
6. You may want to increase any of the vegetables to suit your taste.

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Salt & pepper to taste

Boil water, add ham hock, peas, celery, carrots, onions, potatoes. Simmer for 1-1½ hours, until most everything is mushy. Add seasonings. Mash everything in the pot - but leave a few lumps. If the soup isn't thick enough, add a little broth to 2 T. flour, then gradually stir into soup. You may want to increase any of the vegetables to suit your taste.

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