

## PEA SOUP PLUS

pictured on page 121

1 3-pound smoked pork butt  
1 16-ounce package quick-  
cooking split peas  
(2 cups)  
1½ cups thinly sliced  
carrots

1 small onion, chopped  
1½ cups thinly sliced celery  
½ teaspoon peppercorns  
½ teaspoon whole allspice  
1 bay leaf ¼ tsp Marjoram  
salt

ABOUT 2 HOURS BEFORE SERVING:

In Dutch oven or large kettle over high heat, heat pork butt, split peas, carrots, onion, celery, and 2 quarts water to boiling. Meanwhile, make Bouquet Garni: Tie peppercorns, allspice and bay leaf in a cheesecloth bag; add to pork butt mixture. Reduce heat and simmer, covered, 1 hour and 45 minutes, stirring occasionally, or until meat is fork-tender. Discard Bouquet Garni. Add enough salt to taste. To serve, remove pork from soup and let stand 10 minutes; cut in slices to serve with soup. Makes 8 servings.