Split Pea Soup with Ham Bone

Make-ahead · Serves 6

Ken's note: TBD

Ingredients

- ¼ cup unsalted butter
- 2 cups chopped onion
- 1 cup diced carrot
- 1 cup diced celery
- 2 cloves garlic, minced
- 1 lb dried split peas, rinsed and sorted
- 1 meaty ham bone (or 2 ham hocks)
- 1 large bay leaf
- 2 tsp fresh thyme leaves, divided (or 1 tsp dried)
- 6 cups chicken stock
- 2 cups water
- 1 cup diced ham (skip this if you’re using ham hocks)
- Black pepper
- Salt
- Buttery garlic croutons, for serving

Method

1. Melt the butter in a large pot and cook the onion, carrot, and celery until softened and just starting to brown. Add the garlic, then stir in the peas, ham bone, bay leaf, half the thyme, stock, and water. Simmer about an hour, stirring more often as it thickens, until the peas have cooked down.
2. Add the diced ham for the last 15 minutes. Pull out the bone and bay leaf (if you used hocks, shred the meat off and return it to the pot). Stir in the remaining thyme. Taste and salt at the end — the bone will have already seasoned the pot. Serve with croutons and pepper.
3. A squeeze of lemon if it needs brightness. The soup thickens in the fridge; loosen with a little stock when you reheat. Keeps a few days, or freeze.