

## **PEA SOUP WITH HAM (for 10-12)**

Source: STAFFMEALS AT CHANTERELLE (Chef David Waltuck)

### **INGREDIENTS:**

#### **For ham stock:**

3 or 4 ham hocks (2-3 lbs)

3 large carrots, unpeeled/cut into 1" pieces

3 large onions, unpeeled/cut into large chunks

About 5 qts chicken stock (OR canned low-sodium broth) OR water – enough to cover ham, carrots & onions by 3"

#### **For soup:**

5 qts ham stock (or more as needed)

1/4 C canola or other vegetable oil

2 medium onions cut into 1/4" dice

4 large cloves garlic, minced

2 lbs green split peas

3 bay leaves

3 medium carrots, peeled/cut into 1/4" slices

Coarse (Kosher) salt & freshly ground pepper, to taste

2-3 TBS unsalted butter, or to taste (optional)

Diced ham, from the hocks, for garnish

### **DIRECTIONS:**

**Prepare ham stock:** Combine ham hocks, carrots, onions and chicken stock or water in large stockpot - bring to boil over high heat, skimming surface as foam rises to top - reduce heat to low and simmer 2 1/2 hours, uncovered, skimming occasionally + adding stock or water if liquid reduces too much - strain stock, reserving ham hocks but discarding vegetables. Refrigerate stock, covered, at least 8 hours and up to 24 hours. When hocks are cool enough to handle, remove meat, dice/refrigerate it, tightly covered.

**When ready to prepare soup,** remove/discard layer of fat on surface of ham stock. Heat oil in large stockpot over medium-low heat - add onions and garlic - sweat vegetables, covered, till translucent but not browned (about 10 minutes), uncovering occasionally to stir. Add peas, carrots, bay leaves + 5 qts stock - bring to boil over medium-high heat, stirring occasionally - reduce heat to low to maintain a steady simmer - then skim off foam and debris. Simmer, uncovered, till peas are tender (about 2 hours), stirring occasionally and scraping pot bottom to make sure soup is not sticking. You may need to add more stock or water if soup gets too thick (when done, soup should be thick but NOT porridge-like). Remove soup from heat and discard bay leaves - season with salt & pepper. Just before serving, I like to stir in several TBS butter to finish the soup - ladle into bowls and garnish each bowl with diced ham.