

GREEN PEA SOUP WITH HAM + BASIL + MINT

JUNE BAUMOEL



INGREDIENTS:

- 2 pounds of carrots, peeled and diced
- 10 stalks of celery, diced
- 3 large onion, diced
- 2 russet potatoes, peeled and diced
- 1/2 cup olive oil
- 11 cups (88 ounces) chicken broth, divided
- 60 ounces of frozen peas
- 40 fresh mint leaves
- 40 fresh basil leaves
- 2-3/4 pounds of black pepper hickory smoked ham, diced

DIRECTIONS:

1. Generously cover the bottom of a large soup pot with olive oil.
2. Place the carrots, onions, celery and potatoes in the pot; cover with 3 cups of chicken broth.
3. Cook until all the vegetables are very tender; about 20 minutes on high heat.
4. Add the basil and mint leaves and continue to cook for 10 minutes.
5. Add the frozen peas and cover with 4 cups or more with chicken broth.
6. Cook until peas are soft; about 15 minutes.
7. Turn off the heat and puree the soup to desired texture.
8. If soup is too thick, thin with about 2 cups of chicken broth
9. Heat the soup again and add the diced ham.
10. If you wish, add salt and pepper to taste. However, the ham provides ample both.
11. Simmer soup for another 30 minutes on low heat.
12. ENJOY!

NOTE: This recipe makes 25 cups (or about 16 servings) of soup. Ingredients may be reduced proportionately for desired amount of soup. But don't skimp on the basil and mint that add so much fresh taste! Soup freezes well.



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