

## **Grandma's Split Pea Soup**

1 bag dried split peas (1 lb.)  
1 ham bone or several ham hocks  
Carrots  
Celery  
1 package Onion soup mix  
Salt and Pepper  
Hot dogs (optional)  
Sherry (optional)

1. Wash and drain split peas.
2. Put peas and ham bone (or ham hocks) in a large pot.
3. Fill with water 3/4 full and cook 1 hour.
4. Slice carrots and celery tops (I start at the leafy end and just slice across the whole celery into 1/4 inch slices.) Add to soup.
5. Add onion soup mix.
6. Let cook until peas dissolve (about 1 hour.)
7. Remove the bones.
8. Add sliced hot dogs and let simmer for about 15 more minutes (optional.)
9. Add salt and pepper to your taste preference.
10. Add a teaspoon of sherry to each serving bowl (optional.)

*Note: Grandma used to also add egg drops by mixing together an egg with a little flour and dribbling it slowly into the hot soup while cooking. I've had minimal success with this. The egg drops just always seem to dissolve and not stay together. Good luck!*