

French Canadian Pea Soup

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Okay so this is my interpretation of French Canadian Pea soup, there are many variations all of them good, but this one suits my palate. Hopefully it suits yours as well.

Ingredients

- 3 cups split yellow peas (or whole)
- 8 cups chicken stock
- 1 ham bone, with some meat
- 1/2 pound bacon chopped
- 3 chopped carrots
- 2 diced onions
- 3 chopped celery ribs
- 2 bay leaves
- 2 cloves minced garlic
- 2 tbsp sugar
- 2 tbsp thyme
- 2 tbsp vinegar

Method:

Soak your peas overnight as per instructions on the bag.

Bring a heavy stock pot up to temp (on med-high), add bacon and brown but not too crispy.

Lower temp and add onions and celery - just sweat these down.

Add the rest of ingredients (reserve vinegar), bring up to a boil and then reduce temp to a low simmer.

Cover and cook for about 2 hours stirring occasionally.

Remove bone, cut off any meat and add back to soup.

Add Vinegar and serve