

## **Split Pea & Pepper Soup**

### **INGREDIENTS**

1 lb dried split peas  
6 cups chicken stock  
2 meaty ham bones  
3 celery stalks with leaves, chopped  
1 bay leaf  
1 tsp thyme  
2 Tbps butter  
3 sweet peppers ( green, yellow, red), chopped  
1 large onion, chopped  
1/2 cup dry white wine  
1/2 tsp grated nutmeg  
salt and pepper

### **DIRECTIONS**

Boil peas, stock, ham bones, celery, bay and thyme 45 mins. Puree 1 cup celery and peas in blender. Return to pan. Stir to blend.  
In skillet, over medium heat, melt butter. Saute peppers and onions 5 mins. Add wine and nutmeg. Simmer 3 mins. Season to taste. Pour into soup mixture.  
Serves 6.