SPLIT PEA SOUP

Paired Wine: Columbia Crest Reserve Syrah Horse Heaven Hills 2012

Prep Time: 20 minutes  Serves: 10-12
Cook Time: 1 hour & 20 minutes

INGREDIENTS

- 1 lb pound dried split peas
- 1 lb ham hock
- 4 c water
- 4 c chicken stock
- 2 oz olive oil
- 1 yellow onion, chopped
- 2 celery stalks, chopped
- 2 carrots, chopped
- 4 garlic cloves, minced
- ¼ tsp crushed red chili flakes
- 1 bay leaf
- 1 Tbs fresh thyme
- Salt and pepper

Place peas in a large pot, cover with water...Soak overnight. Drain.

Place ham hock in a large pot with stock and water, bring to a boil. Reduce heat to a simmer and cook for 1 hour or until hock is tender. Remove from liquid and let cool, reserve liquid. When hock is cool enough to handle, remove meat from the bone and dice into 1/4 inch pieces.

In a large heavy pot heat the olive oil over medium-high heat. Add the onion, celery, carrot, garlic and chili flakes sauté for 4 to 5 minutes. Add the hock liquid, peas, bay leaf, and thyme bring to a boil, reduce heat to a simmer. Cook, stirring occasionally for 1 hour or until peas are tender. (If soup becomes too thick add more water). Season with salt and pepper to taste, remove the bay leaf and serve.