

Split Pea Soup

No. of people: 100

Green Split Peas	6 quarts
Water	8 gallons
Bay Leaves	8
Oil	1.5 cups
Carrots Cubed	5 quarts
Celery Cubed	5 quarts
Dry Mustard	4 Tbsp
Thyme	½ cup
Sesame Oil	2 Tbsp
Cider Vinegar	½ cup
Tomatoes	4 quarts fresh or 1 large tin
Salt	5 Tbsp

Directions:

1. Divide split peas, Bay Leaves & water between 2 pots. Bring to boil and simmer until peas are broken down/well cooked. 45 min-1 hour.
2. In larger, low pot place oil. Warm, then add carrots and celery. Sauté until soft.
3. Stir in spices and herbs. When peas are cooked, add this carrot-celery mix to the peas
4. Add sesame oil, vinegar, tomatoes & salt. Add more salt if needed. If soup is too thick mix in some water