

Split Pea Soup

(Vegan)

Serves 10

- 1-2 T olive oil
- ½ whole onion, diced
- 2 cloves garlic, minced
- 1.9-2.4 liters (8-10 C) water
- 450 g (2C) dried split peas
- 1 whole carrot, diced
- 1 stalk celery, sliced
- 1 tsp pepper
- ½ tsp marjoram
- ½ tsp thyme
- ½ tsp basil
- ½ tsp dill
- ½ tsp celery seed
- 1 whole bay leaf
- 1 tsp Worcestershire sauce
- 1-2 T shokoshu (紹興酒)
- 1-2 T salt (to taste)



1. Heat **olive oil** in soup pot
2. Sauté **onion** and **garlic** over **medium-high heat** until lightly browned.
3. Add **water** and **remaining ingredients**.
4. Cover, reduce heat and **simmer 1-2 hours** until peas are tender, stirring occasionally.
5. Cool a bit, purée in blender and then reheat.