

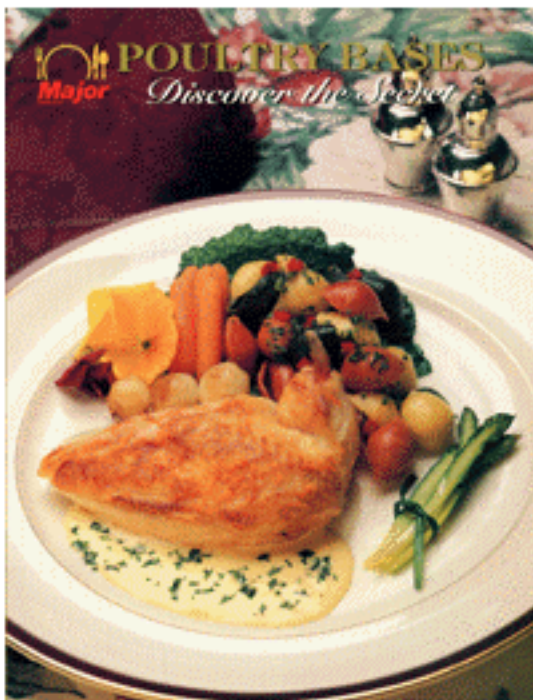


Recipe Database

Yellow Split Pea Soup

Yield: 6 Quarts
Portions: 20

Ingredients	Quantity	Directions
Bacon, chopped	8 oz.	In a large pot saute' bacon until limp. Add onions, celery, and garlic, continuing to saute' until onions are opaque. Add flour and cook on medium heat for five minutes.
Onions, chopped	8 oz.	
Celery, diced	8 oz.	
Flour	3 oz.	
Garlic, chopped	1 tsp.	
Water	5 qts.	Using a wire whip, add water and chicken base to sauteed' vegetables. Bring to boil then reduce to a simmer.
MAJOR CHICKEN BASE	5 oz.	
Split Yellow Peas	24 oz.	Add split peas, ham, and bay leaf. Simmer for two hours. Remove bay leaf and add pepper. Simmer for ten minutes. Garnish with croutons.
Smoked Ham, diced	1 lb.	
Bay Leaf	1 leaf	
White Pepper	1 tsp.	
Croutons	2 cups.	



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