

Pea Soup

Ingredients

1 ham bone	1 carrot, finely diced	2 sprigs fresh parsley
1 large onion, chopped	1 bay leaf	1 cup sour cream
1 rib celery, chopped	1 lb. split peas	
1 cup chopped celery leaves	salt and pepper	

Instructions

1. Place all ingredients except sour cream in a large, heavy pot and cover with cold water.
2. Bring to a boil, lower heat, and simmer for several hours until peas are very soft.
3. Remove bone and chop meat.
4. Put soup through blender, 2 cups at a time, and return to pot with chopped ham.
5. Add sour cream, stir, and heat through.