

# Split Pea Soup

from ICanTeachMyChild.com

4-5 pieces of bacon  
1-2 tablespoons of butter (or olive oil)  
1 large yellow onion, diced  
1 tablespoon garlic (2-3 cloves)  
2 bay leaves  
1 pound dried split peas (about 2 1/3 cups)  
8 cups chicken broth  
1 potato, cubed  
2 medium carrots, chopped  
1/4 cup celery, diced (or 1/2 teaspoon celery salt)  
Salt and pepper to taste

Sauté onion in butter until golden. Add garlic, bay leaves, peas, and cubed potatoes. Cook two minutes, stirring continuously. Add broth and the remaining ingredients. Bring to a boil and then reduce to low heat. Cover and simmer for 45 minutes until peas have expanded and formed a creamy texture.

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<http://www.icanteachmychild.com/recipes>