

## Dutch Split-Pea Soup

1 16-ounce package green split peas	1 cup diced celery root (optional)
2 quarts cold water	¼ pound diced chunk bacon
1 ham bone or smoked ham hock	1 bay leaf
1 celery stalk chopped	Salt and pepper to taste
1 onion chopped	1 Dutch ring sausage or 2 cups smoked sausage
1 leek chopped	¼ cup minced parsley

Rinse the peas, removing any foreign particles. Place them in a large kettle, cover with cold water, and soak overnight in the covered kettle.

Drain the soaking water, and add 2 quarts of fresh cold water to the peas. Bring the peas to the boil, reduce to the simmer, and skim the foam from the peas. Add the ham bone or the ham hock.

In a skillet over low heat, cook the diced bacon, without allowing it to crisp, until the fat is rendered. Add the celery, onion, leek, and celery root to the bacon, and cook slowly for about 10 minutes, until the vegetables are tender, but not browned. Scrape the bacon-vegetable mixture into the soup, along with the bay leaf. Simmer the soup for about 2 hours, until the peas are very tender, and the meat begins to separate from the bone.

Remove the ham bone or ham hock from the soup. Shred any ham clinging to the bone, and set it aside. Discard the bay leaf. Purée the soup with an immersion blender or in a food processor. The soup need not be completely smooth. Taste for salt and pepper.

Slice the ring sausage, smoked sausage, or smoked kielbasa. Brown the sausage slices in a skillet, then add them, along with the reserved shredded ham, to the hot soup.

Serve the soup, with a sprinkling of minced parsley, in bowls, along with a salad of celery root remoulade.