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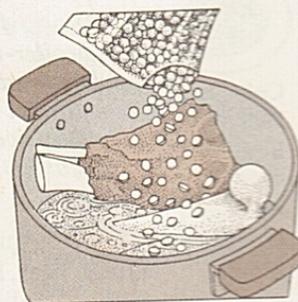
Begin 1 hr  
ahead  
6 servings or  
7 cups

## Split-Pea Soup

1 ham bone (left over from whole or half ham, preferably with enough meat left to make 1½ cups)

1 16-ounce package split peas  
2 carrots, thinly sliced  
1 medium onion, chopped  
7 cups water

¼ teaspoon whole allspice  
¼ teaspoon peppercorns  
1 bay leaf  
salt



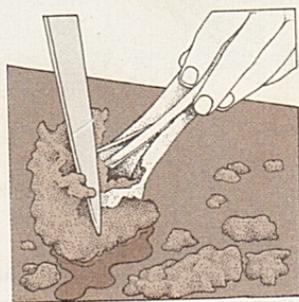
1 In 5-quart Dutch oven over medium heat, heat bone, split peas, carrots, onion and water to boiling.



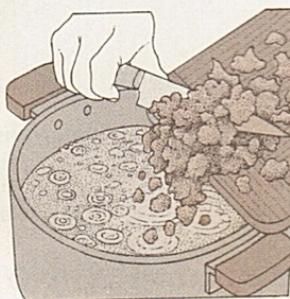
2 Tie allspice, peppercorns and bay leaf in piece of cheesecloth. Add to bone mixture.



3 Reduce heat to low; cover; simmer 1 hour. Discard spice bag; add salt if necessary.



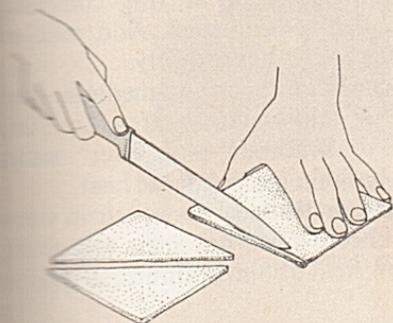
4 Remove bone to cutting board. Cut off meat and discard bone.



5 Cut meat into bite-size chunks and return to soup for serving.

### SOUP ACCOMPANIMENTS

Crisp accompaniments contrast pleasantly with any soup. Choose from a selection of the following: hot crusty bread or toast with garlic, herb or onion butter; plain or seasoned bread sticks or melba toast; cheese, rye, wheat or oyster crackers; potato or corn chips and saltines or soda crackers.



**Making melba toast:** Cut unsliced loaf of bread into 1/8-inch-thick slices. If you like, remove crusts, then cut slices diagonally into triangles. Place on cookie sheet; bake 15 minutes or until golden, crisp and curled, turning once.