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Ingredients for Creamy Split Pea Soup Recipe for the Slow Cooker

1 meaty smoked ham shank (1.5 pounds)

4 medium potatoes, peeled and chopped

3 large carrots, peeled and chopped

16 oz bag dried split peas, sorted and rinsed

3 tablespoons dried chopped onion

1/2 teaspoon granulated garlic

1/4 teaspoon dried thyme

1 bay leaf

8 cups water

6 slices apple-smoked bacon, crumbled for garnish

coarsely ground black pepper

Directions for Creamy Split Pea Soup Recipe for the Slow Cooker

1. **Add:** Add ham shank, chopped potatoes, and chopped carrots to the slow cooker.
2. **Sort and Rinse:** Sort through the split peas and rinse. Just as with other legumes, you want to make sure that only good peas are added to your soup. But no soaking is required.
3. **Add:** Add split peas, dried onion, and granulated garlic.
4. **Add:** Add dried thyme, bay leaf, and water.
5. **Cook:** Lid on, cook on LOW for 8-10 hours or on HIGH for 4-6 hours.
6. **Cook bacon:** Cook bacon in a skillet or on a paper towel-lined plate in the microwave. You'll want 3-4 layers of paper towel lining the plate. Set aside when done.
7. **Discard:** Remove and discard bay leaf.
8. **Shred meat:** Remove ham shank and place on a large plate. Take meat off the bone and shred into bite-sized pieces. Discard the fat and bone.
9. **Add and stir:** Return meat to the slow cooker and stir in.
10. **Garnish:** Ladle soup into bowls and garnish with crumbled bacon and coarsely ground black pepper.
11. Enjoy!

