

Vegan Split Pea Soup

By Vicki McAfee

2 ½ cups dry split peas
4 cups water
2 bay leaves
1 teaspoon dry mustard
4 cups water
1 cup yellow onion, chopped
4 medium garlic cloves, minced
1 cup celery, chopped
1 cup carrots, chopped
5 small Yukon gold potatoes cut into small 1/2" cubes
1 teaspoon basil X 2 (1 tsp @ beginning, 1 tsp @ end of cooking)
1 teaspoon oregano X 2 (1 tsp @ beginning, 1 tsp @ end of cooking)
½ teaspoon coriander X 2 (1/2 tsp @ beginning, 1/2 tsp @ end of cooking)

Place split peas, water, bay leaves and mustard in a large soup pot and stir to blend the mustard. Bring to a boil, lower heat and simmer, partially cover, for 20 minutes. While this is cooking prepare your other ingredients.

Add 4 cups broth or water, onion, garlic, celery, carrots, potatoes and 1 teaspoon of basil, 1 teaspoon of oregano and ½ teaspoon of coriander. Bring to just about a boil, then lower to a simmer, partially cover and cook for 1 hour to 1 hour 15 minutes. I check and stir about every 10 minutes this makes the soup nice and thick. If it gets too thick add more water depending on how thin or thick you like your soup.

