



SPICY SPLIT PEA SOUP

serves 10-12

10 cups water

1 lb. dried split peas or lentils

Combine in large soup kettle. Heat to boiling, turn off heat, cover & let stand 1 hour. Then reheat, & simmer over low heat 45 min.

2 Tbsp. butter

1/2 cup chopped onion

several cloves garlic, chopped

1 Tbsp. curry powder

1/4 tsp. Crushed red peppers

Saute in skillet over medium heat. Stir-fry about 7 min. Stir spice mixture into split peas, cover and cook over low heat 20 minutes. Puree in blender in portions until all soup is smooth.

1/2 cup light cream

Note: Keeps flavor very well when frozen if kept in container with tight fitting lid.

Stir into soup and serve hot.