

## Food for the Spirit

### SLOW COOKER SPLIT PEA SOUP

(Soup weather will be around for a while longer yet, so here is a recipe some of you might enjoy [not me!]. Seems quite easy.)

16 oz. dried split peas  
1 onion diced  
2 carrots diced  
2 cups ham diced  
2 chicken bouillon cubes  
7 cups of water

Add the split peas (no need to pre-soak), onion, carrots, ham, chicken bouillon cubes and water to a 6 qt or larger slow cooker. Stir.

Cover and cook on low for 9-10 hours without opening the lid during the cooking time. When cooking time is done, whisk the soup until creamy.

