

lemon split pea soup with peppered sour cream
8 servings

- **2 tablespoons olive oil**
- **3 stalks celery, chopped**
- **1 onion, chopped**
- **3 carrots, peeled and chopped**
- **2 small red potatoes chopped (with peel)**
- **Kosher salt and fresh ground pepper**
- **2 cups dried split peas**
- **1 cup chopped ham**
- **1/2 teaspoon each dried thyme, marjoram, crushed red pepper**
- **1 quart each vegetable and chicken stock**
- **2 cups water or 1 cup water and 1 cup white wine**
- **4-6 drops hot sauce**
- **2 tablespoons fresh lemon juice—added near the end**

Toppings: 1/4 cup sour cream or plain yogurt mixed with freshly ground black pepper
Tortilla chips with seeds

In an 8-qt stockpot, heat oil over medium heat and add celery, onion, carrots, and potatoes. Sprinkle with a pinch each of salt and pepper and cook, stirring, five minutes or so. Add everything else, except the lemon juice, including a teaspoon each salt and pepper. Stir and raise heat to high. Heat to boiling; reduce heat and simmer. Cook until peas and vegetables are tender, about an hour. Add lemon juice. Taste and adjust seasonings. Puree using an immersion blender or in batches in the food processor. If you'd like a chunkier soup, leave it as is or crush briefly with a potato masher. Serve hot with seeded tortilla chips and a dollop of peppered sour cream for toppings.