Split Pea Soup

Makes: 8 servings

Ingredients

- 2 cups green split peas
- cold water
- 1 large onion, sliced
- 4 tablespoons butter
- 2 tablespoons flour
- 1 pint milk (2 cups)
- 2 teaspoons salt
- dash of pepper
- 1 lemon, thinly sliced
- parsley, finely chopped

Directions

1. Pick over the peas, wash well, and soak overnight in 1 quart (4 cups) of cold water.
2. In the morning, add 1 more quart (4 cups) of water and the onion, cover, and simmer for about 1 ½ hours, or until the peas are soft.
3. Press the peas and onion through a fine sieve and save all the liquid.
4. Mix the butter and flour, add the milk, and stir until thickened.
5. Mix with the pea pulp and liquid, season, and serve hot.
6. If the soup becomes too thick, add more milk to give the right consistency.
7. Lay a thin slice of lemon with finely chopped parsley over the top in each bowl of soup just before it goes onto the table.

Note: If a sieve is not available, you can mash the peas and onion with a potato masher or a blender.

Recipe from: *Aunt Sammy's Radio Recipes Revised*, 1931, adapted by the USDA Food and Nutrition Administration.

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