

Erwtensoep

INGREDIENTS:

2 cups split green peas
3 quarts cold water
1 pig's foot (or ham bones)
4 slices thick-cut bacon, cut into squares
4 frankfurters (use your favorite sausage)
1 pound potatoes
1 celeriac, diced
1 cup celery, chopped
2 leeks, well washed and chopped
2 onions

INSTRUCTIONS:

Wash the peas, soak them for 12 hours (unless you use quick cooking peas), and boil gently in the water they were soaked in for at least 2 hours.
Cook in this liquid the pig's foot, and bacon for at least 1 hour.
Add the sliced potatoes, salt, celeriac, leeks and celery;
cook until everything tests done and the soup is smooth and thick.
Add the sausage during the last 10 minutes. the better the flavor.
Three hours is usual.
The soup thickens -so much it can almost be cut - as it cools.
Smaakelijk eten!!!!