

Split pea soup from Jesse Raven

makes about 18 pints

9 cups dry split peas
about 24 cups water (more as needed)
2 1/2 tsp ground bay leaf
2 1/2 tsp dry mustard
4 tsp salt
1 Tbsp ground black pepper
5 Tbs red wine vinegar (to taste)
6 cups minced onion
18-20 medium cloves garlic, crushed if not blending (see directions)
2 1/2 cup fresh basil chopped if not blending (again see directions)
7 stalks celery, cut into about 1 in pieces
6 med carrots, sliced
3 medium potatoes cut in bite size chunks

1) Place peas in water with bay leaf, dry mustard, salt, pepper, red wine vinegar, onion, garlic and basil. Cook until peas are soft. I used an immersion blender to puree but this is an optional step you may just use as is.

2) I put the celery, carrots and potatoes in a bowl to be raw packed as I fill each jar.

3) In each sterile jar put a handful cut veggies (adjust to your liking which means you may need more or less veggies). Ladle the seasoned peas into hot sterile jars, leaving 1/4 inch of head space. Remove air bubbles by sliding a metal spatula around inside of jar (this is a very important step in this recipe). Wipe jar rims clean, and seal with lids and rings.

Process for 75 minutes in a pressure canner. Let cool, remove from canner and enjoy the ping!