



## FRANKO'S FAVORITES

### OLD FASHIONED SPLIT PEA SOUP

Pick over and wash 2 cups (1 lb) dried yellow or green split peas. Soak overnight in 12 cups cold water. Do not drain. Add 1 ham bone (trim off fat), 1 cup finely chopped onions and 1 cup finely diced celery. Bring slowly to boiling point. Cover and simmer 3 hours or until peas are tender. Remove ham bone. Cut off any meat, finely dice and return to soup. Skim off fat. Combine 3 Tbsp. soft butter and 3 Tbsp. all-purpose flour. Blend in about 1 cup soup. Stir this mixture into soup and bring to a boil, stirring constantly. Season to taste. The amount of salt will vary with saltiness of the ham.