

Turnip, Carrot and Split Pea Soup

3/4 c Dried split peas

2 tb olive oil or butter

1 Onion, chopped

1 c Carrots, chopped

1 c Turnip, chopped

Turnip Greens, cleaned and chopped, optional

2 c Vegetable stock

2 bay leaves

Salt & pepper to taste

splash of vinegar

Wash peas and soak them overnight in cold water, or in hot water for one hour. Drain them and set aside. Heat the oil or butter in a saucepan and saute the onion until light brown. Add the carrots and turnip and continue cooking 5 mins. Add the peas, bay leaf, and veg stock, and stir well. Cover the pan, bring to a boil, and simmer 1 - 1 1/2 hours until the peas are really tender. Stir occasionally, and add water if necessary. Season to taste. Stir in turnip greens 1-2 minutes before removing from heat. Serve with a splash of vinegar.