

Smokey Split Pea Soup (from 366 Delicious Ways to Cook Rice, Beans and Grains) **(Good on Days 1,2,3,4, 9, 10)**

Servings 4

- 2 cups dried split peas, rinsed**
- 8 cups water**
- 1 dried chipotle pepper** (*can buy at World Market on Bay Area or at Kroger or HEB (can't remember) near spices, in a hanging cellophane bag*)
- 2 onions -- quartered**
- 2 stalks celery -- quartered**
- 1 carrot -- quartered**
- 1 bay leaf**
- salt and pepper -- to taste**

1. In a large soup pot, combine the peas, water, and chipotle. Bring to a boil, and then reduce the heat. Skim off any foam that rises to the top of the pot. Add the onions, celery, carrots, and bay leaf. Simmer for up to 1 hour.
2. Remove the soup from the heat to cool slightly. Remove the chili and bay leaf. Process the soup in the blender until smooth. Return the soup to the pot. Finely dice the chili (remove the seeds first, if desired) and return to the soup. Add salt and pepper to taste. Thin the soup with water, if desired. Heat through before serving. The soup improves in flavor and thickens on standing. Thin with water as needed.