

Split Pea Soup

- 2 1/4 cups green split peas
- 2 1/2 quarts water
- 1 large onion, peeled and chopped
- 2 stalks of celery, chopped
- 3 scallions, chopped
- 1/2 tsp minced garlic
- 1 herb bag (3 cloves of minced garlic, 4 allspice berries, 2 bay leaves, 1 tsp thyme, & 1 tsp basil)
- 2 1/2 tsp Liquid Smoke
- Salt and Pepper
- Shredded carrot (optional garnishing)



To make an herb bag, place cloves of minced garlic, allspice berries, bay leaves, thyme, & basil in a cheesecloth and tie so the herbs won't fall out.

Pick over the peas and remove any stones. Wash and drain peas. Place peas, the onion, celery, scallions, garlic, herb bag, Liquid smoke and water in a large pot. Bring to a simmer. Skim the scum off the top of the soup for several minutes, until the scum stops rising. Cover loosely and simmer about 1 1/2 hours, or until peas are tender, stirring occasionally.

Remove the herb bag from the soup. Purée the soup with a blender in batches. Only fill the blender halfway, and hold down the lid while blending.

Return the purée to the pot and heat to serve. Add salt and pepper to taste. Serve and garnish with shredded carrots.



Purple Crusted Potatoes

- 24 oz Baby Klondike Purple Potatoes
- 3 tbsp Grape seed oil or Extra Virgin Olive Oil
- 1 1/2 tsp salt
- 1 1/2 tsp white pepper
- 2 1/2 tbsp onion powder
- 1 tbsp garlic granules

Pre-heat oven to 400 degrees

Wash and scrub potatoes (do not peel).

In a medium bowl coat potatoes with oil, salt, pepper, onion powder, garlic powder and flour.

Toss and place potatoes on a cooking sheet.

Bake potatoes for about 45 minutes or until done. (fork will go through when done)