



I got the idea for this recipe from a website called [cooking on the side](#) - it's about trying out the recipes they have on the sides of food packaging. I was looking for some hearty soup recipes for some internal heating in these cold days - this climate warming isn't all it's cracked to be. The original recipe uses ham hocks. In case you didn't know (I didn't) ham hocks are the bit of the pig's leg between its leg and its foot, sometimes called pig or pork knuckles. I wouldn't mind cooking them but I don't have a pot big enough for a couple of knuckles and 3 litres of water. But the soup did look delicious. I wasn't at all sure what to use instead. I never cook ham. To me ham is that stuff you leave on your plate at Christmas. Hopefully somewhere I'll find a great recipe for boiled-ham-something-or-other that will completely change my mind.

I first tried it with Pepperoni which was okay but then I tried it with Salami which is actually really good. I had a little problem with the Salami being a little dried out by the time the soup was ready - I haven't that sorted yet but I'm sure I'll be making this again over the next few weeks so if I can find a fix I'll add it.



The way I make Split Pea and Salami Soup is Ingredients

Serves 4

- 350g split peas
- 1.75 litres hot water
- 1 onion, chopped
- 2 carrots, peeled and sliced
- 2 leeks, trimmed, outer leaf discarded, sliced
- 3 celery stalks, trimmed and sliced
- 300g salami, cut into bite sized chunks
- 1 tsp dried thyme

Instructions

1. Heat a little olive oil in a deep saucepan. Add the carrots, celery, leeks and onions. Sprinkle over the teaspoon of thyme and stir around. Cover the pan and leave the veg to sweat on a gentle heat for 5.
2. Add the salami. Stir around.
3. Rinse the split peas in a colander and add to the pan.
4. Pour over the hot water and stir around.
5. Bring to the boil and then reduce heat so that it is just simmering away.
6. Leave to simmer for 2 hours or until the split peas have dissolved into mush.