

Seasonal Eating

Split Pea Soup with Kielbasa

14 ounces kielbasa sausage, sliced
1 tablespoon vegetable oil
1/2 large onion, chopped
1 carrot, sliced
2 ribs celery, sliced
1/4 teaspoon black pepper
1/2 teaspoon kosher salt
2 bay leaves
1 pound dried split peas, sorted and rinsed
6 cups chicken broth

In a Dutch oven, sauté sausage slices in oil until browned. Remove to a bowl with a slotted spoon and refrigerate. Add onion, carrot, celery, pepper and salt to the fat in the pot and sauté until onions are translucent and softened. Add bay leaves, peas and broth and bring to a boil. Reduce to a simmer, cover and cook for about 2 hours, until peas are very tender. Remove the bay leaves. In small batches, puree the soup in the blender, or use a stick blender, until smooth. Thin with water, if necessary, and adjust seasoning. When ready to eat, add browned sausage and reheat.