

Split Pea Soup with Chorizo Chips

Adapted from *Gourmet*

Serves 4 to 6:

Ingredients

1 tablespoon olive oil
1 7 or 8 ounce chorizo, thinly sliced
1 spanish onion, chopped
1 celery stalk, chopped
2 garlic cloves, minced
1 1/2 pounds pork bones
kosher salt and freshly ground black pepper
1 pound split peas
4 cups chicken stock, homemade or low sodium
4 cups water, plus more if needed
1 bay leaf
3 fresh thyme sprigs
3 carrots, peeled and chopped into 1" chunks
aged sherry vinegar, optional

Preparation

In a large soup pot, heat olive oil over medium heat until shimmering.

Add chorizo slices in batches, stir and sauté, until brown.

With a slotted spoon, transfer to a paper towel lined plate to drain.

Pour off all but a tablespoon of oil from the pan.

Cook onion, celery and garlic over medium low heat, stirring until softened, about 4 to 5 minutes.

Season pork bones lightly with kosher salt and ground black pepper and add them to pan.

Raise heat slightly and sauté until brown on all sides, about 5 minutes.

Pour split peas into a bowl and check over for any stones.

Add peas to pot and stir in chicken broth, water, bay leaf, and fresh thyme sprigs.

Bring soup to a simmer, cover pot, and let cook for about an hour and a quarter, stirring occasionally.

Using tongs, remove pork bones from soup and discard.

Mix carrot chunks into soup and continue to simmer for another 30 to 40 minutes, until tender.

Uncover soup, taste and season with kosher salt and freshly ground black pepper.

If base is too thick, add more water to reach desired consistency and simmer a few minutes more.

Serve in bowls, garnished with crispy chorizo chips.

Drizzle with a little aged sherry vinegar.

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