

# Split Pea Soup

In Mylar bag:

1 oxygen absorber packet

1 cup split peas

Add-in:

4 cups water (2 boiling)

Optional: chunks of canned ham

In baggie #1 inside Mylar bag:

4 tsp. Knorr chicken or vegetable bouillon

1/4 cup ham TVP (unless using canned or freeze dried ham)

1 TBS dried celery

1 TBS dried carrots

1 TBS dried onion

1/8 tsp. coarse ground black pepper

1 TBS butter powder

1/4 tsp. marjoram

1 bay leaf

Note: do not add salt

To make:

Open Mylar bag. Discard oxygen absorber packet. Pour peas from Mylar bag into a bowl. Add 2 cups boiling water and stir. Let peas absorb water for 30 minutes. Pour softened peas into a cooking pot. Open baggie and pour all seasonings into the cooking pot. Add 2 cups water and stir to combine. Bring all to a boil. Reduce heat and simmer on low (or transfer to a wonder oven) for 15 minutes. All vegetables should be tender. Remove bay leaf before serving.