

Thursday Pea Soup

(Hernekeitto in Finnish; Artsoppa in Swedish)



If your only experience with pea soup has been the kind that lurks on grocery store shelves, you will thoroughly enjoy this traditional version.

2 cups dried whole Swedish yellow peas
2 quarts water
1 smoked pork shank or hock (about 1½ pounds)
1 medium onion, sliced
1/2 teaspoon thyme
½ teaspoon marjoram
Salt and pepper

Rinse and pick over the Swedish yellow peas, place them in a large pot, add the water, and let soak overnight. (You may substitute yellow split peas, which do not need to be soaked, but can be cooked immediately).

Add the pork, onion, thyme, and marjoram. Bring to a boil, reduce the heat to a simmer, and cook until both the pork and the peas are tender, 1½ to 2 hours.

Add more water if necessary.

Remove and discard the bones from the pork.

Cut the meat into cubes and return them to the soup. Season with salt and pepper.

6 to 8 servings.

From *Scandinavian Feasts* by Beatrice Ojakangas.

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