

### Split Pea and Barley Soup with Smoked Turkey

This isn't really a recipe, more like a guideline for making any kind of bean soup, with or without barley. For beans other than split peas or lentils, you will, of course, have to soak them overnight.

Make stock using smoked turkey wings or legs and/or any smoked pig part; pick meat off bones and reserve; refrigerate overnight and skim off fat.

In a large pot, heat up stock and add garlic, onion, celery and carrot, cut up however large or small you like. Add one pound split peas and approx. a cup of barley.

When the soup is starting to look cooked (2 hours or so), add the meat and continue simmering until done. Start to finish, the whole process takes about 5 hours, but most of that time you're just monitoring and stirring occasionally.

I like plenty of pepper. Be sure to taste for salt because sometimes the meat can make the stock quite salty.

That's it, feel free to improvise, I always do!

Susan Lass