

Vegetarian Split Pea Soup

- 2 large onions, chopped
- 1 tablespoon cooking oil
- 1 teaspoon salt
- 2 cups dried split peas, green or yellow, rinsed
- 5 cups vegetable broth, plus more if needed
- $\frac{1}{2}$ oz lemon juice

1. Add the oil to a big pot over medium high heat. Stir in onions and salt and cook until the onions soften, just a minute or two. Add the split peas and broth.

2. Bring to a boil, then turn down the heat and simmer for 20 minutes, or until the peas are cooked through but still a little `al dente` Stir in the lemon juice. The soup may need more salt but be careful not to over-salt.

3. At this stage, if desired, use a hand mixer or potato masher to make a more `textured` soup, but this is by no means required

4. The soup can also be `finished` with smoked paprika, olive oil, toasted almonds and/or scallions.

5. Liquid Smoke can also be added, but very little: $\frac{1}{8}$ teaspoon at most