



## *Hunt Country Split Pea & Corned Beef Soup*

8 C. Water  
1 t. Salt  
1 lb. Split peas, dried (about 2-1/4 cups)  
1/2 t. Pepper  
1-2 lb. Corned beef  
2 or 3 Carrots, chopped  
1 Medium onion  
2-3 stalks Celery, chopped  
1/4 C. Hunt Country **Cream Sherry**

1. Heat water and peas to boiling. Boil for 2 minutes, then remove from heat and cover. Let sit for 1 hour.
2. Add corned beef, onion, salt and pepper. Cover and simmer until peas are tender, about 1 hour.
3. Remove meat and cut into 1/2 inch pieces. Stir meat, carrots, and celery into soup. Cover and simmer until veggies are tender, about 45 minutes. Salt to taste.
4. Add **Cream Sherry** about 5 minutes before serving. A hardy meal for 6 to 8!!
5. Serve with a glass of **Cream Sherry** or your favorite Hunt Country wine.