

Ham and Split Pea Soup

2 cartons organic chicken stock
1 bag dry split peas,
1 small onion, chopped or 1/2 cup dry onions
1 small bone in ham end from Brittners meats
salt/pepper to taste

Put all of the ingredients in a crock pot and cook for several hours on high (4-5 hours, depending on crock pot) until the peas are very soft. Remove the ham, take out the bone, shred the meat (remove the rind if you want to), and return to the crock pot. Stir well.
Serve and enjoy!

Leftover soup will thicken up. Add some water or stock to thin if needed.
May be frozen.