

Pea Soup and dough boys

Soak 4 pcs of salt meat and 2 cups of yellow split peas in separate bowls overnight.

Next Day Drain all and add to pot with 7 cups of cold water, bring to boil and let simmer 2 1/2 hours. Stir occasionally. Add salt and pepper to taste. After 2 1/2 hours add 2 carrots, 1 small turnip and 3-5 potatoes.. (all peeled and cubed). Also add 1 chopped onion now. Bring all to a boil and simmer again for 15-20 minutes.....To make dough boys – mix together 1 1/2 cups flour, 3 teaspoons baking powder, 1 teaspoon sugar and 1/2 teaspoon salt.. mix well then add 1/2 cup cold water and one egg...mix all together and add by spoonful into pot 8-10 minutes before everything is done. Cover and cook 5-7 minutes. Enjoy