



Scott's Hometown Foods

Yellow Pea Soup



- 1 bag Lars' Own Yellow Peas
- 1 yellow onion, finely chopped
- 3 t. salt
- 1 T. marjoram or thyme
- 1 LB pork ribs (optional)
- Lars' Own Swedish Style Mustard

Rinse peas and soak overnight in 5 cups of water. Discard water. Pour 2 quarts of water over peas. Cook together with onions, spices and pork on low heat for about 1 ½ hours or until shells of peas split.

Serve with a little Lars' Own Swedish Style Mustard.