Split Pea Hambone soup

Honey Baked Ham sells bones for $5.99.

Cut the meat off (can be up to a pound of cooked!) and set aside.

Rinse your dried split peas till the water runs clear

Put in IP:

Chicken or other stock.

A chopped onion

2 chopped carrots

the hambone

the peas

salt, pepper, whatever other spices you want

Cook on high for 40 min. NPR at least 15 min.

Remove bone, add ham, enjoy. ☺