

## Vegetarian Pea Soup.

### MATERIALS:

- 1 pint of yellow split peas.
- 1 red pepper.
- 1 onion
- 1 carrot or
- 2 stalks of celery.
- 2 tablespoonfuls of savory fat.
- 2 tablespoonfuls of flour.
- 1 tablespoonful of butter.
- 1½ teaspoonfuls of salt.
- ¼ teaspoonful of kitchen bouquet.
- Other seasonings to taste.

Slice the vegetables and fry lightly in the fat, in a covered saucepan. Add the peas, which have been soaked and parboiled as usual, with water—which should be replenished from time to time—to make two quarts. Simmer for two hours or more, then put through a vegetable press, and add the flour, which has been browned with the butter, and the seasonings. Boil up well, and serve with croutons. This soup may be thinned with hot milk or cream, if desired.