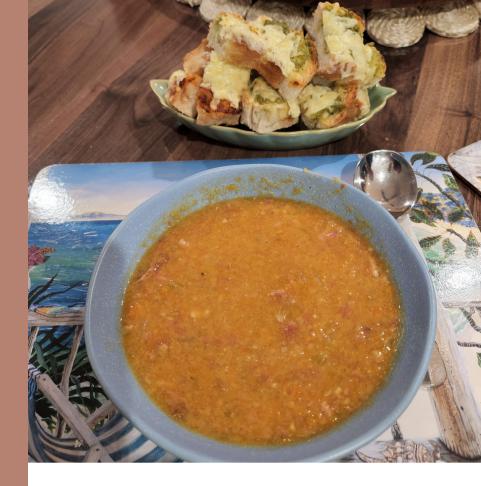
INGREDIENTS

- 2 onions, finely chopped

- 4 rashers bacon chopped
- Salt & Pepper to taste

INSTRUCTIONS

- 2. Set slow cooker to low and cook for 8 hours. Remove hock from the dish and remove the meat from the bone.



Slow Cooker Pea and Ham Soup





Something to keep you warm and your belly full in this cooler weather.

This soup is really nice served with Pesto/ cheese Turkish Bread!

Notes

- To cook overnight, place on low setting and cook for approximately 8 hours.
- I put on before work to cook all day. House smells good when you come home.
- Dinner ready
- If you prefer a pureed soup, simply blend the soup once the ham hock has been taken out and then add the shredded ham back into the pot.