



Chalker's Pea Soup and Dumplings



Ingredients:

3 lb. Chalker's Salt Riblets
2 pkg. Split Peas
2 lb. Carrot
1 Large Turnip

2 Large Onions
2 Cups of Flour
2 tsp. Baking powder
1/4 Cup oil, fill to top with water

Directions:

Soak riblets overnight in cold water (enough to completely cover). Drain off water. Cut meat into bite size pieces. Boil meat and peas in 2 quarts or more water for 1 hour. Add vegetables, chopped. Let cook slowly for 2 hours. Add dumplings and boil for 10/15 minutes, without removing cover.

Dumplings: Combine flour, baking powder, oil and water. Drop by tablespoon in hot soup.