

THIS OLD BUTCHER SHOPPE

FRESH LOCAL MEATS

Shaggy Man Split Pea Soup

Gifted By: Paula Deen

Ingredients:

½ stick butter ½ lb thick slab bacon, chopped 1 large onion, diced 2 stalks celery stalk with leaves, diced 2 carrots, shredded 1 lb sweet Italian sausage 1 lb dried split peas, soaked overnight 2-3 qts chicken stock minced garlic salt pepper	2 potatoes, chopped
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THIS OLD BUTCHER SHOPPE

FRESH LOCAL MEATS

Lubbie

Gifted By: Mama and Papa Roosa

Ingredients:

1 lb ground lamb
1 medium onion, chopped
1 medium can tomato sauce
2 medium cans green beans
1¼ tsp cinnamon

Directions:

Melt the butter in a dutch oven. Add the bacon and saute until tender. Add the onions, celery, carrots, and sausage. Add 2 quarts of stock to start with; you can always add more later if needed. Add salt, pepper, and minced garlic. Add the peas and cook on low, simmering for about 2 hours.

Directions:

Brown the lamb and the onions together in a pan. Add the rest of the ingredients and simmer for at least half an hour. The longer you let it simmer, the better it will be. Serve with buttered pita bread.