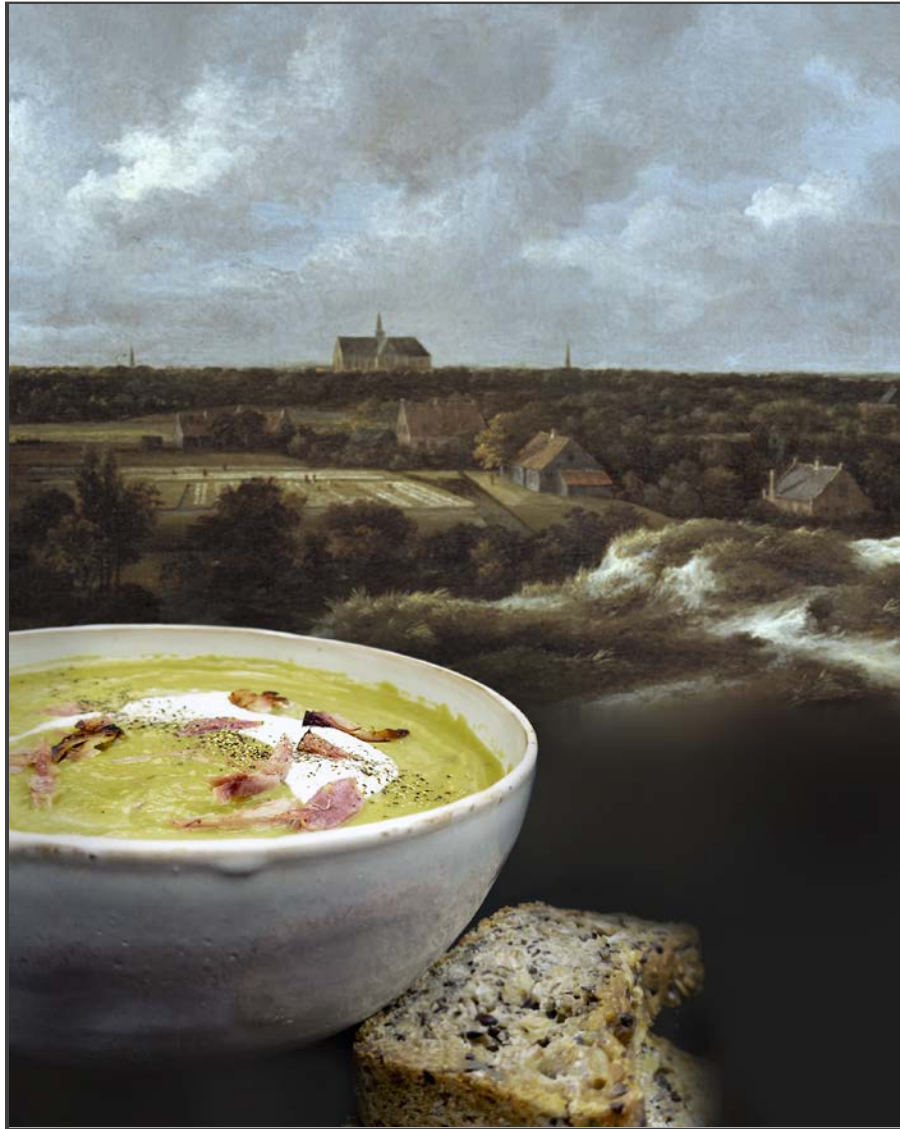


TIMKEN-INSPIRED RECIPES



SPLIT PEA SOUP

The blustery weather of late reminds us of Jacob van Ruisdael's landscape painting, *A View of Haarlem and Bleaching Fields* and serves as inspiration for this week's Timken-inspired recipe, **Split Pea Soup**.

In this richly textured canvas, the artist arranges the buildings and rows of linen to lead the eye diagonally through alternating areas of shadow and light. Ruisdael's detail of a pending storm with ominous clouds are strikingly realistic if not chill producing.

So grab a sweater, linger over a bowl of hearty soup, and enjoy this culinary tribute to Ruisdael's masterpiece. Whether in Haarlem or your home, a traditional Dutch soup that is meant to satisfy.

SPLIT PEA SOUP

Serves 6

INGREDIENTS

- 2 cups green split peas, rinsed and sorted
- 1 meaty ham bone
- 1 large celery stalk, coarsely chopped
- 1 large carrot, peeled and coarsely chopped
- 1 medium yellow onion, peeled and chopped
- 3/4 teaspoon thyme
- 1 bay leaf, crumbled into small pieces
- Pinch cayenne pepper
- 4 cups chicken stock
- 1 cup water
- 1/2 teaspoon seasoned salt
- 1 cup ham, diced into 1/4-inch cubes

Garnish:

- 2 Tablespoons sour cream

DIRECTIONS

Combine the split peas, ham bone, celery, carrot, onion, thyme, bay leaf and cayenne pepper in a large stockpot and cover with chicken stock and water. Bring soup to a boil over medium heat. Reduce heat to a high simmer and cook the soup for 20 minutes, skimming off any foam with a wide, flat spoon.

Reduce heat to a low simmer. Cook the soup for another 25-30 minutes until the split peas are completely tender. Stir in the seasoned salt and remove the ham bone.

Process the pea mixture through a food mill or a fine mesh sieve and return to the stockpot. Add diced ham to the soup and bring the soup to a quick boil over low heat. Immediately remove soup from heat.

Season soup with salt and pepper to taste. If the soup is too thick, add hot water to thin to the desired consistency.

Ladle into soup bowls and garnish with sour cream. Serve with brown bread.