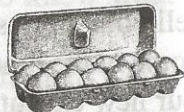




That Good Navy Chow!



CREAM OF GREEN SPLIT PEA SOUP

Yield: Approx. 6 gallons Portion: 1 cup (approx. 8 ounces)

100 Portions

Ingredients

Peas, green split	6 pounds (approx. 3 $\frac{1}{4}$ quarts)
Water	(approx. 1 $\frac{1}{2}$ gallons)
Celery leaves	1 ounce (approx. $\frac{1}{4}$ cup)
Onions, chopped	8 ounces (approx. 1 $\frac{1}{2}$ cups)
Butter or other fat, melted	8 ounces (approx. $\frac{1}{2}$ pint)
Flour	4 ounces (approx. $\frac{1}{2}$ pint)
Salt	3 ounces (approx. 6 tablespoons)
Pepper	(approx. 2 teaspoons)
Milk, liquid, hot	(approx. 5 $\frac{1}{2}$ gallons)

Sort and wash peas thoroughly. Soak in cold water 6 to 8 hours.

Do not drain.

Add celery leaves and onions. Heat to boiling temperature. Cook about 1 hour or until peas are tender.

Press celery, onions and peas through sieve.

Return to water in which they were cooked.

Blend together fat and flour. Stir in the milk just before serving.

Source: The Cookbook of the United States Navy, Revised 1944.

Which can be found in the Tin Can Sailors Library.