



### Ingredients:

1 cup yellow split peas,  
about 0.4 pound smoked bacon,  
1 tsp marjoram,  
1 bay leaf,  
1/4 tsp allspice  
salt and fresh ground black pepper to taste  
1 carrot (peeled)  
1 onion  
1 garlic clove, crushed  
Maggi to taste (optional)

### Directions:

Cut bacon into small cubes, peel and finely chop onion. Cut carrot into small "squares". Dry-fry the bacon cubes in a large saute pan for 5 minutes or until well browned and crispy. Add onion and carrot. Fry until onion gets brown. Add water (about 6-7 cups) peas, bay leaf and allspice.. Cook for about 1 1/2 hr, adding water if needed. Add marjoram, salt, pepper, garlic and maggie to taste.