YELLOW SPLIT PEA SOUP (adapted from famous Ratner’s Restaurant Lower East Side)

1 T. salt 
10 glasses water 
2 cups dried split peas 
3 cloves garlic chopped 
1 pound can of tomatoes, drained and chopped 
1/2 cup baked onions *

1 onion slices and chopped 
1 cup diced carrots 
1 cup chopped carrots 
1 cup chopped celery 
1 cup chopped green pepper 

1. In large pot, combine all ingredients except baked onions.
2. Bring to a boil, lower heat & simmer for an hour till peas are a little mushy.
3. Use a blender or portable blending tool to mash a little still leaving pieces in it.
4. Add baked onions and serve piping hot.

*baked onions: Thinly slice two onions; mix with 1/2 stick of melted butter; bake 1 hour in 350 oven, stirring occasionally. Adds a nice touch to soup.