AZORES SPLIT PEA SOUP

To make this recipe...

1. Take meat that is around the house, pieces of chicken with the bone, beef on the bone or pork. Trim off most of the skin and fat and wash in water.
2. Empty a bag of dried peas into a bowl of water and wash. Fill up medium size bowl and fill up large cooking pot. Add washed peas too.
3. Boil on stove on high heat.
4. Peel and cut large onion and put into the pot.
5. Sprinkle garlic powder and Cayenne powder over pot to taste.
6. Add tomato paste (about 1 spoon full).
7. Stir all ingredients in the pot.
8. Add meat and bring to a boil.
9. Prepare 6 potatoes and cut (leave in a bowl of water to keep it fresh).
10. Check peas to see if soft, if soft add as much liquid as you feel needed.
11. Bring to a boil again (taste liquid add salt if needed).
12. Add potatoes and one bag of frozen peas and carrots.
13. Bring to boil again and taste (add more tomato paste or salt if needed).
14. Add in Orzo pasta and stir.
15. Bring to a boil again.

To make this soup take less time, soak the dried peas in water overnight