



# Mushroom Barley Soup

Makes: 6 servings

Total Time: 1 hours 15 minutes

- 1/4 cup unsalted butter
- 1 pound mushrooms, cut into 1/2-inch pieces (see Chef's Note)
- 2 large carrots, peeled and chopped into 1/4" dice
- 2 large celery stalks, chopped into 1/4" dice
- 1 onion, chopped
- 1/2 cup pearl barley, rinsed and drained
- 2 tbsp all-purpose flour
- 8 cups vegetable broth (see Chef's Note)
- 2 tsp Kosher salt
- 1/4 cup chopped fresh parsley
- 1 tbsp chopped fresh dill weed Kosher salt and freshly ground pepper, to taste

Melt butter in heavy large Dutch oven over medium heat. Add mushrooms, carrots, celery, onion and barley. Sauté until vegetables begin to brown, about 20 minutes, stirring occasionally. Add flour to pot and stir continuously for 5 minutes. Gradually mix in broth and Kosher salt. Bring soup to a boil, stirring frequently.

Reduce heat to medium and simmer until barley is tender and soup is beginning to thicken, about 40 minutes. Mix in parsley and dill. Season to taste with additional Kosher salt and freshly ground pepper.

Chef's Notes:

I typically use Cremini mushrooms (baby Bellas) or white button 'shrooms but I have also used Shiitake and they were amazing! This is a lovely vegetarian soup, but I have also made it with chicken stock and it's been wonderful. Enjoy!