

Mushroom Barley Soup

1 Tbsp. olive oil
3 cups sliced mushrooms (about ½ lb)
½ cup chopped onion
½ cup chopped green pepper
1 clove garlic, minced
6 cups beef or vegetable broth
½ cup barley
1 Tbsp. dry sherry (optional)
½ tsp. dried thyme
½ tsp. dried marjoram

In heavy 3-quart saucepan sauté mushrooms, onion, green pepper and garlic in olive oil until tender (about 5 minutes) occasionally stirring. Add remaining ingredients. Bring to a boil; reduce to simmer. Cover and simmer until barley is tender. Quick cooking barley takes about 15 to 20 minutes. Pearl barley takes 45 minutes to an hour.

Submitted by: Wendy Siniscalchi, United States