



Mushroom Barley Soup

Adapted from Zingerman's Recipe

1/2 cup dried mushrooms, such as porcini
6 cups water, divided
1 tablespoon unsalted butter
1 cup diced celery
1 cup diced carrot
1 cup diced onion
2 to 3 garlic cloves, minced
1 tablespoon flour
1 quart (4 cups) beef broth
3 or 4 sprigs fresh thyme
1 cup barley

Boil 2 cups of the water. Pour it over the dried mushrooms, cover and set aside for 30 minutes. Drain and chop the mushrooms and reserve the steeping liquid.

Heat the butter in a large pot over medium heat. Add the celery, carrot, onion and garlic and cook for several minutes, until the vegetables soften. Add the flour and stir to coat the vegetables; cook one minute stirring constantly.

Add the beef broth, remaining 4 cups of water, steeping liquid, thyme and barley. Bring to a boil, reduce the heat and simmer for about an hour, until the barley is al dente. Discard the thyme and add the chopped mushrooms, cooking briefly until the mushrooms are warm.