



POLISH BARLEY SOUP

- 3/4 Cup Pearl Barley
- 8 Cups Soup Stock
- 1/2 Cup Butter
- 2 Onions, Chopped
- 2 Carrots, Diced
- 1 Turnip, Diced
- 1 Leek, Chopped
- 1/2 Cup Chopped Celery
- 2/3 Cup Sliced Mushrooms
- 1 Teaspoon Salt
- 1/8 Teaspoon Pepper
- 4 Tablespoon Sour Cream

DIRECTIONS

- 1. Simmer barley in 1 1/2 Cups of stock until tender.
- 2. Add butter gradually.
- 3. Boil chopped vegetables until tender in the remaining stock.
- 4. Add cooked barley and seasonings.
- 5. When ready to serve add sour cream.