

MUSHROOM BARLEY SOUP

1Tbsp. vegetable oil
2 lbs beef stew meat.
3 cups sliced mushrooms-about 1/2 lb.
1/2 1/2 cup chopped onion
1/2 cup chopped green bell pepper
1 cup celery, chopped
2 cups tomatoes, diced
2 cups carrots, sliced
1 clove garlic, minced
6 cups beef broth, (not condensed)
1/2 1/2 cup quick cooking barley
1 Tbsp. Dry sherry
1/2 1/2 tsp. dried thyme
1/2 1/2 tsp. dried marjoram

Preparation

Brown beef in oil in a heavy saucepan. Add tomatoes, seasonings, onion, and garlic. Cover and simmer over low heat for 1 hour. Add vegetables, barley and sherry and continue to simmer, covered, until vegetables are tender about 45 minutes.

Total prep time: about 2 hours.

Have a great Thanksgiving, and hope to see you all at the Festival of Tree's

John Long.