
Mushroom and Barley Soup II

Connie Jachec - Marshall Field's Hawthorn Center

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

1 pound mushrooms
3 tablespoons margarine
1 onion, chopped
1 leek (white and pale green parts only)
9 to 10 cups canned chicken broth
2 large potatoes, peeled and diced
1 carrot, peeled and chopped
1/2 cup pearl barley
3 bay leaves

Separate the mushroom caps from the stems. Slice the caps and set aside. Chop the stems.

In a large heavy saucepan over medium-high heat, melt the margarine. Add the mushroom stems, onion and leek. Saute' about 8 minutes or until tender.

Add the chicken broth, potatoes, carrot, barley and bay leaves. Cover and simmer for 30 minutes. Add the mushroom caps and continue to simmer, uncovered, for 30 minutes.

Season to taste with salt and pepper.

Yield: 6 to 8 servings

Soups, Chili, Stew

Per Serving (excluding unknown items): 1033 Calories; 38g Fat (31.3% calories from fat); 26g Protein; 159g Carbohydrate; 29g Dietary Fiber; 0mg Cholesterol; 470mg Sodium. Exchanges: 8 Grain(Starch); 7 1/2 Vegetable; 7 Fat.