



### Ingredients:

1 cup pearl barley  
1 onion  
4 ounces mushrooms, sliced (optional)  
1 stalk celery, chopped  
Giblets from 1 chicken or turkey, diced (optional)  
1 quarts meat stock  
1/8 cup butter or margarine, cut in pieces  
2 carrots, diced  
2 parsley roots, diced  
1 leek  
2 cloves of garlic  
3-4 potatoes, diced  
2 tsp. fresh parsley flakes  
salt and pepper to taste  
Vegeta to taste

### Directions

## Barley Soup (Krupnik)

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Mix barley with 1 cup of the meat stock in large saucepan. Bring to boiling; reduce heat and simmer until all stock is absorbed.

Add butter piece by piece, stirring.

Boil vegetables and, if desired, giblets in the remaining stock until crisp-tender. Then add barley, parsley, salt, and pepper. Cook until barley is tender.

Garnish each serving with dill.





