

## MUSHROOM, BARLEY AND DILL SOUP

Servings: 4-6

*This hearty vegetable soup is surprisingly rich and meaty tasting. It is a great meal for warming up in the cold winter months.*

### INGREDIENTS

1/4 cup	butter
5 cups	chopped mushrooms
2	carrots chopped
2	stalks celery, chopped
1	onion, chopped
1 cup	pearl barley, rinsed and drained
6 cups	vegetable stock
	salt and freshly ground pepper
1/4 cup	chopped fresh dill

### DIRECTIONS

1. In a large saucepan, melt butter over medium-high heat.
2. Add mushrooms, carrots, celery, onion and barley.
3. Cook until vegetables soften, stirring often for about 10 minutes.
4. Gradually add stock and bring to a boil.
5. Reduce heat to low and simmer uncovered until barley is tender, about 40 minutes.
6. Add salt and pepper to taste.
7. Stir in chopped dill and serve.