

Favorite Mushroom Soup



Ingredients

- 3 cups (8 oz) sliced mushrooms
- 1/2 cup chopped onion
- 3 tbsp butter or margarine
- 2 cans single strength chicken broth or 3 ½ cups water
- 1/2 cup Quaker® - Medium Barley
- 2 tsp Worcestershire sauce
- 1/8 tsp pepper
- 3 tbsp chopped parsley or 1 tbsp dried parsley flakes
- 1 ½ cups milk
- 1/4 cup all-purpose flour
- 1 tbsp dry sherry

How to make it

1. In 4-qt. saucepan or Dutch oven, sauté mushrooms and onion in butter.
2. Remove from pan into another container and set aside.
3. In 4-qt. saucepan bring broth, barley, Worcestershire sauce and pepper to a boil; reduce heat.
4. Cover and simmer 40 minutes, stirring occasionally.
5. Add reserved mushrooms and onion along with parsley.
6. Continue simmering 10 to 15 minutes or until barley is tender.
7. Combine 1/2 cup milk, and flour, mixing until well blended.
8. Gradually stir into soup along with remaining milk; heat through.
9. Stir in sherry.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	50 min	60 min	8

Made with



Quaker® - Medium Barley

10. Season to taste with salt.
11. Additional milk or water may be added to to make soup the desired consistency.