

Grilled Portabella & Barley Soup with Parmesan Crackers

by Chef Jim Durkee

Ingredients	Weight	Metric	Measure
Large Portabella mushrooms, stems and grills removed			6 each
Olive oil (2 oz. for grilling, 2 oz. for sautéing garlic concentrate)	4 oz.		
MINOR'S® ROASTED GARLIC FLAVOR CONCENTRATE	1/2 oz.		
Sea salt			1/2 tsp.
Black pepper, course ground			1/4 tsp.
MINOR'S® ROASTED GARLIC FLAVOR CONCENTRATE	2 oz.		
Spanish onion, diced	1/2 lb.		
Celery, diced	1 lb.		
Carrot, diced	1 lb.		
Garlic scapes, 1" pieces	1 lb.		
White mushrooms, cleaned and sliced	2 lb.		
Chablis			2 cup
Bay leaves			2 each
Water			1 gal.
MINOR'S® SAUTÉED VEGETABLE BASE	4 oz.		
Barley	1 lb.		
Baby spinach, cut julienne	8 oz.		
Green onion, bunch, cleaned and sliced			3 bunch each
Hot sauce	1 fl. oz.		
Worcestershire	2 fl. oz.		
Parmesan cheese, grated	2 fl. oz.		6 Tbsp.
Salt and pepper			to taste

Procedure

1.	Clean portabella mushrooms.
2.	Lightly whisk olive oil with garlic, sea salt and pepper. Brush portabella mushrooms on each side.
3.	Grill portabella mushrooms on hot char grill for 2 minutes (1 minute each side). Place on sheet tray stem side down to cool slightly. Medium dice when cool enough to handle. (Save any juices from the mushrooms to add back to the soup).
4.	In a soup pot, sauté the MINOR'S® ROASTED GARLIC FLAVOR CONCENTRATE in olive oil for 1 minute.
5.	Add Spanish onion, celery, carrots and garlic. Continue to sauté until onions become translucent and start to brown (approximately 5 minutes).
6.	Add white mushrooms and continue to sauté for 5 minutes, stirring continuously.
7.	Deglaze pan with Chablis. Add portabella mushrooms back to soup pot with bay leaves. Allow to reduce slightly (approximately 5 minutes).
8.	Add water, MINOR'S® SAUTÉED VEGETABLE BASE and barley. Bring to a boil, reduce heat. Simmer for 1 hour or until barley is cooked.
9.	Add baby spinach, green onions, hot sauce and Worcestershire. Season with salt and pepper to taste. Discard bay leaves before service.

At a minimum, the cooking and handling instructions set forth in the Food Code of the U.S. Public Health Service of the Food and Drug Administration, Department of Health and Human Services, should be reviewed and followed with respect to your preparation of this recipe.



Procedure for Parmesan Crackers

10.	Pre-heat conventional oven to 400 degrees. Place a piece of parchment paper on a sheet tray. Mound 1 tablespoon grated parmesan cheese per cracker evenly separated about 3 inches apart and bake golden brown. About 3 to 4 minutes. Remove from oven and allow to cool. Store in air tight container for up to a week.
11.	Place a piece of parchment paper on a sheet tray.
12.	Mound 1 Tbsp. of grated parmesan cheese per cracker, evenly separated about 3 inches apart.
13.	Bake until golden brown (about 3 to 4 minutes).
14.	Remove from oven and allow to cool. Store in air tight container.

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