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Mushroom-Barley Soup

A hearty beef stock serves as the base for a rich soup of mushrooms and barley, a more elegant (but no less satisfying) version of the New York deli staple, elevated with fresh thyme and a squeeze of lemon juice.

SERVES 8–10

INGREDIENTS

1 oz. dried porcini mushrooms
¼ cup olive oil
8 cloves garlic, finely chopped
2 ribs celery, finely chopped
2 medium carrots, finely chopped
1 large yellow onion, finely chopped
1 lb. white button mushrooms, thinly sliced
¼ cup sherry
8 cups beef stock
½ cup pearl barley
2 tsp. thyme leaves
2 tbsp. fresh lemon juice
Kosher salt and freshly ground black pepper, to taste
⅓ cup finely chopped parsley



Credit: Landon Nordeman

INSTRUCTIONS

1. Place dried porcini in a bowl and cover with 1 cup boiling water; let sit until soft, about 30 minutes. Using a slotted spoon, transfer mushrooms to a cutting board and finely chop; set aside. Pour soaking liquid through a fine strainer into a bowl, leaving some liquid at the bottom along with any dirt or sediment; set soaking liquid aside.
2. Heat oil in a 6-qt. Dutch oven over medium-high heat. Add garlic, celery, carrots, and onion, and cook until soft, about 5 minutes. Add reserved porcini and white mushrooms, and cook, stirring, until mushrooms give off their liquid and it evaporates, about 14 minutes. Add sherry, and cook until evaporated, about 2 minutes. Add reserved soaking liquid along with stock, barley, and thyme, and bring to a boil; reduce heat to medium-low, and cook, covered and stirring occasionally, until barley is tender, about 30 minutes. Stir in juice and season with salt and pepper. Garnish with parsley.

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