

Beef and Barley Soup

A hearty and flavorful barley soup with beef, onions, and celery

Yield:

5 quarts

Ingredients:

2 pounds beef roast

1 large onion, chopped

6 celery ribs, chopped

2 cloves garlic, minced

1 3/4 cups barley (dry/uncooked measurement)

1 1/4 teaspoon salt

1/4 teaspoon pepper

beef bouillon, optional

3 1/2 quarts water, approximately

Instructions:

1. Trim fat from meat and dice into 1-inch cubes. Saute meat with garlic in a large (6-quart) stock pot. Brown on medium-high heat, stirring often.
2. When meat is browned, add part of the water (enough to cover the meat) and bring to a boil. Reduce the heat and simmer, uncovered, for an hour.
3. Add the remaining ingredients. Bring to a boil and then simmer for at least 1 hour. If soup becomes too thick, add additional water according to your preference.



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This recipe is from Tammy's Recipes.