

BARLEY SOUP W. CELERY ROOT

12 SERVINGS



This soup originates from an area in the Rhine River Valley that those of you who ever enjoyed a Rhine River tour might find familiar (St. Goar, Boppard, Bacharach)

Ingredients:

4 tbsp unsalted butter

1 medium yellow onion, finely chopped

1½ cups pearl barley

8 cups vegetable stock

½ cup finely chopped peeled russet potato

½ cup finely chopped carrot

½ cup finely chopped celery root

½ cup finely chopped leek

1½ tsp dried marjoram

3 pork & venison sausages

3 slices bacon

Freshly grated nutmeg, to taste

Kosher salt & freshly ground black pepper, to taste

½ cup thinly sliced flat-leaf parsley leaves

Preparation:

Heat butter in a saucepan over medium-high heat; add onion, and cook, stirring, until soft, about 5 minutes.

Add barley, and cook, stirring, until lightly toasted, about 5 minutes.

Add stock, potato, carrot, celery root, leek, marjoram, sausages, and bacon, and cook, stirring occasionally, until sausages are tender, about 35 minutes.

Remove sausages and bacon from saucepan and slice thinly.

Season soup with nutmeg, salt, and pepper.

To serve, ladle soup into serving bowls and garnish with parsley and sliced sausage/bacon.