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Oma's German Barley Soup Recipe

Ingredients:

- 1 onion, diced
- 1 - 2 Tbsp oil
- 8 oz lean bacon, diced
- 8 oz pearl barley
- 2½ quarts broth
- 2 carrots, sliced
- 1 celery stalk, diced
- 1 clove garlic, crushed
- 1 leek, sliced
- pinch ground caraway seeds (optional)
- salt and pepper to taste

Instructions:

1. Heat oil in a large pot. Add onion and cook until translucent. Add bacon and continue cooking for about 1 minute.
2. Add pearl barley and broth. Stir and bring to boil.
3. Add carrots and celery. Bring to boil and simmer, covered, about 20 minutes.
4. Add garlic and leeks. Simmer another 20 minutes until everything is tender. (The barley should still have a bit of "bite".)
5. Season with caraway (optional) and salt and pepper.

Hint:

- Add some cubed meat, such as raw chicken breast, or perhaps some pork or beef, to the bacon as you're cooking it. Brown it a bit for about 5 minutes and continue with the recipe.
- Season with a bit of curry powder if you've added chicken.

<http://www.quick-german-recipes.com/barley-soup-recipe.html>