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## Oma's Beef Barley Soup Recipe

### Ingredients:

- 1 lb bottom round steak
- 1 Tbsp olive oil
- 7½ cups water
- bouillon cubes (Check package. Use enough for 5 cups liquid)
- ⅔ cup pearl barley
- 1 tsp salt
- 2 bay leaves
- freshly ground pepper
- ½ cup chopped celery
- 1 cup chopped carrots
- ¼ cup chopped onion

### Instructions:

1. Cut the beef into ½-inch cubes
2. In a large stock pot, brown the beef in the olive. Stir in water (preferably hot or boiling), bouillon cubes, barley, salt, bay leaves, and some freshly ground pepper.
3. Bring to boil. Cover, reducing heat to a simmer.
4. Simmer about 1 hour.
5. Add celery, carrots, and onions.
6. Cover and continue to simmer for about 45 minutes until the meat and vegetables are tender.
7. Season with salt and pepper if needed. Remove bay leaves.
8. Makes 8 servings

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