

WILDFIRE[®]

STEAKS, CHOPS & SEAFOOD

VEGETARIAN WILD MUSHROOM-BARLEY SOUP

Serving Size: 4-8 people

INGREDIENTS

- 1 oz. dry porcini mushrooms
- 1 cup hot water
- ¼ cup and 2 tbsp. olive oil
- 2 cups diced yellow onion (1 large)
- 2 cups diced carrots
- 2 cups diced celery
- 1 tbsp. chopped garlic
- 1 tbsp. fresh oregano
- 1 tbsp. fresh thyme
- 1 cup barley
- 8 oz. sliced cremini mushrooms
- 8 oz sliced portobello mushrooms
- (2x) 14½ oz. cans fire-roasted diced tomatoes
- 10 cups vegetable stock
- 1 tsp. kosher salt
- 1 tsp. fresh ground pepper



METHOD

1. Soak porcini mushrooms in hot water for 30 minutes, until softened.
2. Heat olive oil in a large sauce pan at medium heat. Add onion, carrots, celery, garlic, oregano and thyme and sauté until tender, about 10-12 minutes.
3. Add barley and continue to sauté for 5 minutes.
4. Add soaked porcini mushrooms and the soaking water. Continue cooking for 5 minutes.
5. Add tomatoes and cook for 5-8 minutes.
6. Add stock and simmer for 30 minutes. Season with salt and pepper to desired taste.
7. Chef suggests to grate parmesan cheese on top and serve with a slice of crusty sourdough bread.

