

WILD RICE, BARLEY & MUSHROOM SOUP - YOUTH MINISTRY

INGREDIENTS

1 cup	water
¼ cup	quick-cooking barley
3 med	leeks, washed trimmed and thinly sliced
1 med	carrot, sliced
1 sm	parsnip, finely chopped
1	garlic clove
1 T	butter
3 cups	sliced fresh mushrooms
1 T	snipped fresh sage
2 ½ cup	vegetable broth
2 T	Madeira wine or dry sherry

salt and pepper to taste

DIRECTIONS

1. In a small saucepan combine water and barley. Bring to boiling; reduce heat simmer covered 10 minutes
2. Meanwhile, in a large saucepan cook leeks, carrot, parsnip, and garlic in hot butter for 5 minutes, Stir in the mushrooms and sage. Cook 5-10 minutes more or just until mushroom are tender. Stir in the vegetable broth, cooked wild rice, and, and if desired, Madeira. If using, stir in fresh sage. Cook and stir until heated through. Season to taste with salt and pepper.

