



Frugal -Beef, Mushroom and Barley Soup



Serving: 4



Cook Time: 40 mins



Level: Easy



INGREDIENTS

- 1 lb. beef cubes cut from chuck roast, or beef for stew
- 1/4 red onion chopped
- 2 garlic cloves crushed
- 1 15 oz can mushrooms drained
- 2 cups homemade beef broth
- 2.5 cups water Use however much you need to get the "soup-i-ness" that you want
- 1/2 cup pearled barley
- Salt and pepper to taste
- Fresh parsley to garnish optional
- Homemade Bread from the freezer
- 15 oz. can corn

PREPARATION

1. Brown the sides of the beef cubes in a large saucepan with red onion and crushed garlic. Once all sides have browned, add the beef broth and water.
2. Bring to a boil, then add the pearled barley. Let cook at a rolling boil for 20 minutes.
3. Season with salt and pepper to taste.
4. Prepare rolls, or pull bread from the freezer.
5. Warm corn as directed on the can.
6. Serve Beef, Mushroom and Barley Soup with bread and corn.