

Sokolowski's University Inn Mushroom Barley Soup

Ingredients

1/3 cup barley

3 lbs mushrooms, sliced

4 onions, diced fine

Butter

2 quarts whipping cream or half-and-half
or milk

2 lbs sour cream

4 tbsp granulated beef base (or 8 beef
bouillon cubes)

1 tsp white pepper

Procedure:

Rinse barley thoroughly until water runs clear. Put barley in large stockpot with enough water to cover. Cook for approximately 25 minutes, adding water as needed. Saute onions in frying pan with no oil or butter - just until water leaves the onions. Then continue to sauté in butter, NOT margarine. Add onions to barley. Add mushrooms. Cook for another 25 minutes. Add whipping cream. Add sour cream to taste. Add beef base or bouillon cubes and continue to cook, stirring continuously. Do not boil. Add white pepper. When soup is warm, serve.