

# Mushroom Barley Soup

*Serves 4 to 6:*

## Ingredients

1 ounce package of dried porcini  
1 cup boiling water  
10 ounces white button mushrooms  
10 ounces cremini mushrooms (baby bella)  
1/2 pound shiitake mushrooms  
1 tablespoon olive oil  
1 tablespoon unsalted butter  
2 chopped onions  
6 chopped cloves of garlic  
3 peeled, diced carrots  
3 diced celery stalks  
kosher salt and freshly ground black pepper  
sprig each of rosemary and thyme  
1 tablespoon soy sauce  
1/2 cup sherry  
2 to 3 beef soup bones  
5 cups chicken stock  
5 cups water  
2 tablespoons tomato paste  
3 tablespoons minced dill

## Preparation

Rehydrate dried porcini by soaking in boiling water for 20 minutes.

Use a damp paper towel to brush off extra dirt from mushrooms.

Trim stems on white button and cremini mushrooms; completely remove tough stems from shiitakes.

Thinly slice cremini and shiitake mushrooms and quarter the buttons mushrooms.

In a heavy soup pot, heat olive oil and butter over medium low heat.

When butter is melted, add chopped onions and chopped cloves of garlic.

Cook until fragrant, then add diced carrots, celery stalks, a pinch each of kosher salt and ground pepper.

Saute until vegetables are translucent, stirring occasionally.

Add sliced and quartered fresh mushrooms, and a fresh sprig of rosemary and thyme to the pot.

Over a fine strainer, separate rehydrated porcini from its liquid, reserving the liquid.

Roughly chop them and add to other mushrooms.

Add soy sauce and raise heat to medium to cook mushrooms until liquid has released and evaporated.

Add sherry and cook until alcohol burns off.

Nestle 2 to 3 beef soup bones, which have been seasoned with salt and pepper, in among the vegetables.

Add 5 cups each of chicken stock and water and the strained, reserved porcini liquid to the pot.

Stir tomato paste into broth, bring to a simmer, cover, and cook for 1 hour.

When soup is ready, taste and adjust seasoning if needed.

Stir in freshly minced dill just before serving.

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# Chicken Stock

*Makes 5 to 6 quarts:*

## Ingredients

6 to 7 pound hen or fowl, cut in 8 to 10 pieces  
2 quartered carrots  
2 chopped celery stalks with the celery leaves  
2 quartered onions  
6 sprigs Italian parsley  
1 bay leaf  
2 teaspoons black peppercorns

## Preparation

Rinse chicken pieces, place in the pot, and cover with 7 to 8 quarts of cool water. Bring to a boil and skim froth from surface, until liquid is clear.

Add carrots, celery stalks with celery leaves, onions, sprigs of parsley, bay leaf, and black peppercorns. Bring stock back to a simmer and cook for two hours, stirring occasionally.

Let cool slightly, then strain stock, removing all solids.

Refrigerate overnight.

Skim fat from surface.

Stock is now ready to use or freeze.

Portion out in varying sizes: 2 cups, 4 cups, 6 cups.

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