Middle-Eastern Orange Barley
Makes about 8 servings

Ingredients:
- 3 cups cooked barley
- 1/2 cup chopped pitted dates
- 1/2 cup chopped dried apricots
- 1/3 cup orange marmalade
- 1/2 teaspoon curry
- 1/4 teaspoon black pepper
- 1/3 cup toasted sliced or slivered almonds

Directions:
1. Cook barley.
2. Over low heat, soften dates, apricots, and marmalade in a medium saucepan.
3. Add spices to fruit mixture.
4. Stir in cooked barley and toasted almonds.

May be served warm or cold.

Source: Recipe from Broome County CCE