Mushroom Barley Soup  
Makes about 6 servings (1 ½ cups)

Ingredients:
- 2 Tbl. olive oil (divided)
- 1 large onion, chopped
- 2 carrots, peeled and diced
- 2 ribs celery, diced
- 2 Tbsp. all-purpose flour
- 4 cloves garlic, minced
- 1 tsp. thyme
- 6 cups vegetable broth
- ½ cup pearl barley
- 1½ lb. fresh mushrooms, rinsed, dried, and sliced
- 1 Tbl. Dried dill
- 1 Tbsp. lemon juice
- Black pepper to taste

Directions:
1. Heat 1 Tbl. oil in a heavy soup pot and sauté onion, carrots and celery until softened, but not brown, about 5 minutes.
2. Add flour, garlic and thyme and stir for a minute.
3. Add 1 cup of broth and bring to a simmer, stirring constantly.
4. Add remaining broth and barley, increase heat to bring to simmer again, and then reduce heat to low, cover, and simmer until barley is almost tender, about 35 minutes.
5. Meanwhile, heat remaining 1 Tbl. oil in a large skillet. Add mushrooms and cook, stirring occasionally, until browned and tender, about 6 minutes.
6. After barley has simmered for 35 minutes, add sautéed mushrooms and any liquid from them to the soup.
7. Simmer uncovered until barley is tender and flavors have blended, about 5 minutes longer.
8. Stir in dill, lemon juice, and pepper.

Source: Recipe from Broome County CCE