

Cornell Cooperative Extension | Schoharie and Otsego Counties

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Barley Soup

Ingredients:

½ cup barley 6 cups boiling vegetable broth 1 cup carrots, sliced ½ cup celery, chopped 1/4 cup onions, chopped 1 cup fresh or frozen peas ½ cup parsley, chopped

Makes 6 serving - 0% calories from fat

Nutri Serving Size Servings Per	1 cup		Cis
Amount Per Ser	ving		
Calories 90	Ca	lories fro	m Fat
		% D	aily Value
Total Fat 0g			0%
Saturated	Fat 0g		09
Trans Fat	0g		
Cholesterol	0mg		09
Sodium 620mg			269
Total Carbo		19a	69
Dietary Fit	•	9	129
Sugars 7g	- 0		
Protein 3g			
Protein 3g			
Vitamin A 80	% •	Vitamin (C 15%
Calcium 2%	•	Iron 4%	
*Percent Daily Va diet. Your daily va depending on you	alues may b	e higher or	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber	Less than Less than Less than Less than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g
Calories per gram	n: arbohydrate		

Instructions:

- 1. Put barley and broth in a heavy sauce pan. Cover and simmer until barley is tender (about 1 hour).
- 2. Add remaining ingredients, except parsley. Cover and cook until vegetables are tender.
- 3. Add parsley and remove from heat.

Note:

• A leftover hambone may be included in recipe for added flavor. When using a ham bone use low sodium vegetable broth to keep the sodium at a minimum.



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