

Cornell Cooperative Extension | Schoharie and Otsego Counties

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Garden Barley Soup

Ingredients:

1 large sweet potato, peeled and cubed

1 cup corn, frozen

1 cup carrots, diced

1 cup cut green beans, frozen

3 celery ribs, thinly sliced

1 small onion, chopped

1 cup green pepper, chopped

2 cloves garlic, minced

6 cups water

2 (14½ ounce) cans vegetable broth

1 cup medium pearl barley, raw

1 bay leaf

1 teaspoon fennel seed, crushed (optional)

½ teaspoon blackpepper

1 (14½ ounce) can diced tomatoes

Makes 10 servings - 0% calories from fat

Nutri				cts
Serving Size Servings Per				
Amount Per Se				
Calories 13	0 (Cal	lories fr	om Fat
			% D	aily Value
Total Fat 0g			0%	
Saturated Fat 0g				0%
Trans Fat	0a			
Cholesterol 0ma 0				
Sodium 460mg				199
	-		00~	10%
Total Carbo		9 2	egg	
Dietary Fiber 6g				24%
Sugars 4g	1			
Protein 4g				
Vitamin A 90)% •	١	/itamin	C 40%
Calcium 4% • Iron 6%				
*Percent Daily V diet. Your daily v depending on yo	alues may	be net	higher or	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydo Dietary Fiber	Less tha Less tha Less tha Less tha ate	n	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g
Calories per gran		ale		

Instructions:

- 1. In a 5 quart slow cooker, combine first eight ingredients. Stir in the water, broth, barley and seasonings. Cover and cook on low for 8-9 hours, or until barley and vegetables are tender.
- 2. Stir in tomatoes; cover and cook on high 10-20 minutes or until heated through. Discard bay leaf before serving.

Notes:

- May substitute white potatoes, any assorted frozen vegetables on hand; leftover fresh vegetables from farmers market, etc.
- Can be cooked on stove top in about 45 minutes to 1 hour. Start on medium high heat, then lower heat to medium when soup starts to simmer.



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