

Barley and Mushroom Casserole

Ingredients

- 1 small onion, coarsely chopped
- 1/2 stick butter or margarine (1/4 cup)
- 1/2 pound, approximately, fresh mushrooms, sliced
- 1 cup pearl barley, medium
- 1 pint rich chicken stock
- 1/2 tsp salt

Instructions

1. Saute onion and mushrooms in butter until the mushrooms have given off most of their moisture.
2. Add barley and saute, stirring, for a few minutes, until barley browns slightly.
3. Add stock and salt.
4. Pour into a casserole, cover closely and bake at 350 degrees for about 1 3/4 hours, or until barley is tender.
5. It may be necessary to add some liquid (either more chicken stock or water) from time to time, so look in on it every half hour, stir and add liquid as needed.
6. Serves 6 generously.

Barley + Mushroom Casserole

(over)

Barley and Mushroom Casserole

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- 1/2 stick butter or margarine (1/4 cup)
- 1/2 pound, approximately, fresh mushrooms, sliced
- 1 cup pearl barley, *medium*
- 1 pint rich chicken stock
- 1/2 teaspoon salt

Sauté onion and mushrooms in butter until the mushrooms have given off most of their moisture.

Excellent. *Doubles, for 12, is plenty*

Add barley and sauté, stirring, for a few minutes, until barley browns slightly. Add stock and salt. Pour into a casserole, cover closely and bake at 350 degrees for about 1 3/4 hours, or until barley is tender. It may be necessary to add some liquid (either more chicken stock or water) from time to time, so look in on it every half hour, stir and add liquid as needed. Serves 6, *generously*

