

Fast & Fabulous: Porcini Mushroom, Thyme & Barley Soup

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"PORCINI MUSHROOM, THYME + BARLEY SOUP"

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Serves: 4-6

Ingredients

- 2 Tablespoons good olive oil
- 2 large shallots, finely chopped
- 1 10z. package dried porcini mushrooms
- 2 garlic cloves, minced
- 1 lb. cremini mushrooms, trimmed and sliced
- 2 quarts beef broth
- 5 sprigs fresh thyme
- 1/2 cup pearled barley, rinsed
- Kosher salt
- Freshly ground black pepper
- 1/3 cup chopped fresh Italian parsley

Instructions

1. In a small bowl, cover dried mushrooms with 2 cups of boiling water and soak, for 20 minutes using a small plate to keep them submerged. Strain and reserve the liquid and give the mushrooms a rough chop. Set liquid and mushrooms aside.
2. Heat olive oil in a soup pot over medium-high heat. Add shallots and garlic and saute until fragrant, about 2 minutes.
3. Add the cremini mushrooms and cook until they release their liquid, approximately 5 minutes. Add reserved mushroom liquid, reconstituted porcini, beef stock and thyme and bring to a boil. Add barley and reduce to a simmer.

4. Cook soup partially covered until barley is tender, 35 to 40 minutes. Season with Kosher salt and pepper. Stir in parsley before serving.