

Risotto-style Barley

Category: Vegetable

Servings: 5

Rating: 10

Source: Bon Appetit March '94

Description:

Ingredients:

bacon	4 slices (about one oz.),diced
onion	1 cup diced
celery	1 cup diced
shitake mushroom	5 fresh, stems removed, caps diced
carrot	1/4 cup diced
garlic	1 small clove, minced
pearl barley	1 cup (generous)
chicken stock	1 cup (or more) low-salt
beef stock	1 cup (or more) canned
bay leaf	1/2
thyme	Pinch dried
parmesan cheese	1/4 cup fresh grated
butter, unsalted	2 tablespoon

Instructions:

Cook bacon in a heavy medium saucepan over medium-high heat until golden brown, about 3 minutes. Add onion, celery, mushrooms, carrot and garlic and saute until onion is translucent, about 5 minutes. Stir in barley. Add 1 cup chicken broth and 1 cup beef broth, bay leaf and thyme. Cover and simmer over low heat until barley is tender, adding more chicken broth and beef broth if necessary to achieve creamy texture and stirring occasionally, about 40 minutes. Stir Parmesan and butter into barley. Season to taste with salt and pepper and serve.