

MUSHROOM BEEF BARLEY SOUP

2 LB. BEEF ROAST CUT IN SMALL CUBES
3 QUARTS OF WATER
4 BEEF BULLION CUBES
SALT & PEPPER TO TASTE
DASH OF GARLIC POWDER
2 STALKS OF CELERY
1 MEDIUM ONION DICED
3 TABLESPOONS OF BUTTER OR MARGARINE
2 MEDIUM SIZE CARROTS DICED
3 CUPS OF FRESH SLICED MUSHROOMS
1 CUP OF PEARL BARLEY

Melt butter, add onions, carrots, celery, and seasonings. Saute until vegetables are tender crisp. Add water, bullion, mushrooms and beef. Bring to boil, add rinsed barley. Cook on low for about an hour or until barley is tender. Serve with crusty French bread.