From the book "Man Can Cook" for "The Saturday Herd" By Robert Sturm

Barley Pilaf

Ingredients

1 Cup Barley

1 QT. Water

1 Cup Mushroom, small diced

½ Cup Celery, small diced

½ Cup Onion, small diced

½ Cup carrot, small Diced

2 TB. Sun dried Tomatoes, minced

1 TB. Garlic, minced

1 oz. Pumpkin Oil

1 tsp. Cajun Seasoning

2 TB. Parsley, chopped



Directions

In a large pot bring water to boil. Add barley. Boil for 30 minutes. Drain and rinse. In a large pan sauté vegetables, garlic and tomatoes till tender. About 3 minutes. Add barley and Cajun seasoning. Mix well and cook until barley is hot. Add parsley. Stir well. Serve.

Serves 6.