



Swiss Barley Soup

(Bündner Gerstensuppe)

serves about 10 persons (6 - 7 cups)

100 gr barley
1 smaller carrot finely diced
½ leek finely diced
½ onion chopped
2 celery stalks chopped
100 gr smoked bacon (Country Good Meats and Deli)
6 cups beef broth
½ cup cream
1 tsp corn starch
1 tbsp chives or parsley

Cook over low heat for 4 minutes carrots, leek, onion, celery and barley. Add beef broth and bacon and simmer for about 3 hours. Mix cornstarch into cream and add to soup and bring it to a boil. Sprinkle with chives and serve.

Markus Hofmann



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