



Favorite Mushroom Soup

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8 (1 Cup) Servings

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Quaker's Favorite Mushroom Soup is rich, savory, and will satisfy your taste buds. Whether you enjoy this mushroom barley soup recipe as an appetizer or side dish with lunch or dinner, this dish will add umami flavor to any meal.

Ingredients

- 3 Cup(s) (8 oz) sliced mushrooms
- 1/2 Cup(s) chopped onion
- 3 Tablespoon(s) butter or margarine
- 2 Can(s) single strength chicken broth or 3-1/2 cups water
- 1/2 Cup(s) [Quaker® - Medium Barley](#)
- 2 Teaspoon(s) Worcestershire Sauce
- 1/8 Teaspoon(s) pepper
- 3 Tablespoon(s) chopped parsley or 1 tablespoon dried parsley flakes
- 1-1/2 Cup(s) milk
- 1/4 Cup(s) all-purpose flour
- 1 Tablespoon(s) dry sherry

Cooking Instructions

1. In 4-qt. saucepan or Dutch oven, saute mushrooms and onion in butter.
2. Remove from pan into another container and set aside.
3. In 4-qt. saucepan bring broth, barley, Worcestershire sauce and pepper to a boil; reduce heat.
4. Cover and simmer 40 minutes, stirring occasionally.
5. Add reserved mushrooms and onion along with parsley.
6. Continue simmering 10 to 15 minutes or until barley is tender.
7. Combine 1/2 cup milk, and flour, mixing until well blended.
8. Gradually stir into soup along with remaining milk; heat through.

9. Stir in sherry.
10. Season to taste with salt.
11. Additional milk or water may be added to to make soup the desired consistency.