

## Barley soup (Für 4 pesons)

<u>Vegetables</u>	1 onion 30 g carrots, cut inzo cubes 30 g celery, cut into cubes 20 g potatoes, cut into cubes
<u>Meat</u>	80 g smoked pork
<u>Other</u>	100 g barley 1 ½ brodh or water with soup cube 1 tablespoon butter
<u>Condiments</u>	1 bay leaf 4 tablespoon chive, shredded well pepper salt



- Peel the onion and cut into cubes, fry in butter, add the carrots and the celery and cook for about 5 minutes.
- Give the barley in cold water and wash them, then put in into the pot with the vegetables.
- Give the broth into the pot, also the smoked pork and the bay leaf and let it cooking.
- In the last 10 minutes throw in the potatoes and cook them.
- Put the smoked mead and and let it cool out. Cut the mead into cubes and give it into the soup.
- At the end to season with pepper and salt, and serve with chives.

Cooking time: 1 ½ hour

### Tip

- For garnish fried ravioli and fried potato ravioli.