

WEISINGER'S

OF ASHLAND

RECIPE TO BE ENJOYED WITH

2005 Petite Pompadour

SUPER SOUP!

INGREDIENTS

1.5 c.	Pearl Barley
1 20 oz	Can Whole Tomatoes, Chopped, with Sauce
2 tbs.	Butter
1	Red Bell Pepper
4 cloves	Garlic
1	Large Leek, chopped
4	Stalks Celery, chopped
1 lg.	Carrot, chopped
6 ½ cups	Mushroom Broth
2 c.	Chopped Crimini Mushrooms
3 tsp.	Dill
2 tsp.	Basil
½ tsp.	Cumin
½ tsp.	Crushed Coriander Seed
½ tsp.	Crushed Red Pepper Flakes
1 12 oz.	Can Cannelloni Beans
2 c.	Collard Greens, chopped
2 c.	Kale, chopped
1 c.	Spinach, chopped
salt and pepper to taste	

Cook leek in melted butter for 3 mins. on medium heat. Sauté chopped carrots, red bell pepper and celery until almost tender. Add garlic and sauté for 2 mins. Add mushroom broth and tomatoes with juice and bring to a boil. Add pearl barley, and spices and bring back to boil. Turn down to simmer, and cook for 45 mins., or until barley is almost completely tender. Add mushrooms, beans, collard greens, spinach, and kale. Cook until barley is completely tender.