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Barley-Mushroom Pilaf

(Serves 6-8 as a side dish)

This dish is not only great the first night, but delicious the next day with sundried tomatoes, olives, toasted pecans and feta tossed in!

INGREDIENTS

1 3/4 cups pearl barley (can use mixed grains if you prefer, i.e. wheat berries, wild rice, barley, etc.,)

2 tablespoons butter

2 medium onions, chopped

1 pint container fresh mushrooms, sliced (cremini or mini bellas are good)

5 cups chicken broth

DIRECTIONS

Preheat oven to 350°. In a Dutch oven, or pot with a tight-fitting lid, sauté onions in butter until soft and translucent. Add mushrooms and cook until soft, then add barley and continue to cook over medium heat until barley is golden brown and mushrooms are beginning to turn brown on the edges. Remove from stove.

Add 2 cups of chicken broth and stir. Cover pot and bake in oven for about 45 minutes, or until liquid is absorbed.

Remove from oven and stir in 2 additional cups of broth. Cover and bake again for another 45 minutes. Finally, stir in last cup of broth, cover and continue to bake for another 30 minutes.

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