

Holy Matrimony Barley Soup

Numbers 5:15

Ingredients:

- 1 cup of barley
- 4 cups of vegetable broth
- Salt and pepper
- 1 medium onion
- 2 cups of water
- Freshly chopped parsley
- 2 carrots
- 1 bay leaf
- 2 celery stalks
- 1 teaspoon of thyme

Instructions:

1. Begin by preparing the vegetables: Chop the onion, dice the carrots, and slice the celery.
2. In a large pot, warm the olive oil over medium heat. Then add the onion, carrots, and celery to the pot, and cook until softened.

Holy Matrimony Barley Soup Continued

Instructions:

3. Next, add the barley to the pot. Stir for 1 minute.

4. Pour the broth and water into the pot., and add the bay leaf and thyme. Bring to a boil.

5. Once boiling, lower the heat to a gentle simmer, and cover. Simmer for 45-60 minutes, or until the barley is tender.

6. Remove the bay leaf, season with salt and pepper to your liking, and garnish with parsley.