

## Beef and Barley Soup

### Ingredients

- 1 jarred soup mix
- 1 pound boneless beef chuck, cut into 1-inch pieces
- 1 tablespoon olive oil
- 10 cups water
- 3 medium-sized carrots, peeled, and cut into 1/2-inch pieces



### Directions

1. Heat olive oil in frying pan over medium heat.
2. Add beef to frying pan, sauté for three to five minutes until browned on all sides, and pour off drippings.
3. Pour the jarred soup mix ingredients in a large Dutch oven.
4. Add 10 cups of water to the Dutch oven, and bring to a boil.
5. Reduce temperature on Dutch oven, cover, and add beef and carrots.
6. Simmer soup mixture for 1.5 to 2 hours, or until beef and carrots are tender.
7. Use a ladle to place soup in serving bowls.

## Beef and Barley Soup Mix

### Jar Ingredients

- 1/3 cup beef bouillon granules
- 2 tablespoons dried parsley flakes
- 1/4 cup dried minced onions
- 1 teaspoon dried thyme leaves
- 2 tablespoons dried celery flakes
- 1/4 teaspoon dried minced garlic
- 1/4 teaspoon black pepper
- 1/2 cup dried lentils
- 1 cup dried medium pearl barley
- 3 bay leaves

### Directions

1. Combine first seven ingredients in a large bowl, and carefully pour in the bottom of a clean, wide-mouth pint jar.
2. Add the dried lentils to the jar, forming a second layer.
3. Add the dried medium pearl barley to the jar, forming a third layer.
4. Add the bay leaves to the jar, forming a fourth layer.
5. Decorate the jar as desired and add a gift tag with cooking instructions.