



Banchero's Soup

Ingredients

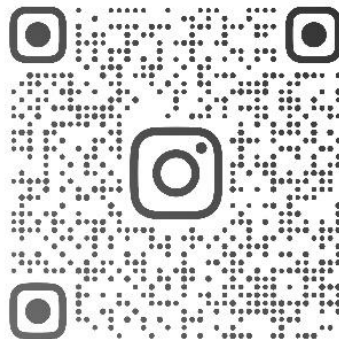
- 2 Quarts fresh chicken stock
- 1 Russet Potato (small dice)
- 2 carrots (small dice)
- 2 celery stalks (small dice)
- 1/2 cup Pearl Barley
- 1/2 cup Pastina Pasta (Acini de Pepi, aka "buckshot pasta")
- 1/2 teaspoon garlic powder
- 1/2 cup tomato sauce
- 2 TSP Kosher Salt
- Pepper to taste

Directions

1. In a large stock pot, bring the chicken stock to a boil
2. Add all ingredients to the pot, stir to incorporate, reduce the heat
3. Let soup cook on medium heat for 20-30 minutes, make sure the barley is tender

Serve with parmesan cheese over the soup

Serves: 4



DREUXBOYSCREOLE