

Graupensuppe (German Barley)



Ingredients

- 4 tbsp. unsalted butter
- 1 medium yellow onion, finely chopped
- 1 cup pearl barley
- 8 cups vegetable stock
- ½ cup finely chopped peeled russet potato
- ½ cup finely chopped carrot
- ½ cup finely chopped celery root
- ½ cup finely chopped leek
- 1 tsp. dried marjoram
- 2 German sausages, like bockwurst or bratwurst (available from Koenemann Sausage Co.)
- 1 2-oz. piece bacon
- Freshly grated nutmeg, to taste
- Kosher salt and freshly ground black

Info

- **Prep:** -
- **Cook:** 35
- **Serves:** 8
- [Source](#)

★★★★★ from 1 votes

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Rate

pepper, to taste

- 1/3 cup thinly sliced flat-leaf parsley leaves

Directions

1. Heat butter in a 6-qt. saucepan over medium-high heat; add onion, and cook, stirring, until soft, about 5 minutes.
2. Add barley, and cook, stirring, until lightly toasted, about 5 minutes.
3. Add stock, potato, carrot, celery root, leek, marjoram, sausages, and bacon, and cook, stirring occasionally, until sausages are tender, about 35 minutes.
4. Remove sausages and bacon from saucepan, thinly slice sausages, and discard bacon.
5. Season soup with nutmeg, salt, and pepper.
6. To serve, ladle soup into 8 serving bowls, and garnish with parsley and sliced sausage.

[stock](#), [potatoes](#), [barley](#), [carrot](#), [celery root](#), [leek](#), [sausage](#), [bratwurst](#), [bacon](#), [nutmeg](#)

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