

French Spring Soup

4 TBSP Butter

1 pound Leeks, chopped

1 whole onion, chopped

1-2 large cloves garlic, minced

8 oz Cremini mushrooms, sliced

3 whole New Potatoes, (skin on) diced

2 whole large carrots, peeled and diced

1 bunch fresh asparagus, cut into ½ to 1 inch slices

Squeeze of fresh lemon juice

1 quart water

1 quart vegetable broth (I make veggie broth with Better Than Bouillon Vegetable Broth Base)

1 tsp Kosher salt

1 tsp fresh ground black pepper

1/3 cup Barley

½ cup half and half

½ cup heavy cream

¼ cup Sherry

1 tsp Fresh Dill, chopped

Preparation: In large pot, melt butter over medium heat. Add the leeks, onion, and garlic and sauté until tender. Add the mushrooms and sauté for two minutes. Add the potatoes, carrots, and asparagus, squeeze of lemon juice, and sauté for several minutes more.

Add the water, broth, salt, pepper and barley. Bring to a boil, reduce heat and simmer for 30 minutes. Stir in half-and-half and heavy cream, and sherry; cook over low heat for 5-10 more minutes. Add chopped fresh dill, adjust seasoning.

Sprinkle fresh grated parmesan cheese over top to serve if desired.

** May also add some baby spinach before the last 5 min. of cooking if desired