

## **Phyllis Oxtail Barley Soup**

Fry 1 large onion, chopped in 3 TBSP tallow from your broth making. (Or use butter) Fry until golden brown.

Add a box sliced mushrooms

5 or 6 sliced garlic cloves

1 cup sliced celery

1 cup chopped green cabbage

1 large sweet potato, diced

Fresh or dried parsley

Chopped sweet pepper, optional

When all of these have wilted, add your broth, about 3 or 4 quarts.

1 cup whole barley

1 quart stewed or whole tomatoes, optional

Stir well, and simmer for an hour, until barley is tender.

Add back your beef pieces (from your broth making) Heat and serve.