



Beef & Barley Soup (Easy Recipe)

Richly flavored with

Delavignes Chocolate Infused Balsamic Condimenti!

You Will Need:

1 lb. ground beef	1 teaspoon oregano
1 - 16 oz. can diced tomatoes	1 cube of beef bouillon
1 cup chopped carrots	¼ cup catsup
1 cup chopped celery	1 bay leaf
1 cup chopped onion	1 teaspoon basil
1/3 cup barley	1 teaspoon salt
5 cups of water	2 Tablespoons Chocolate Balsamic Condimenti
1 teaspoon garlic powder	

Instructions:

Brown the ground beef in a large soup pot; drain fat if desired. Add all remaining ingredients to pot and bring to a boil. Reduce to a gentle simmer and cook for one hour, or until both barley and vegetables are tender. Stir soup occasionally during cooking, add additional water if necessary.

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