

Graupensuppe (German Barley Soup)

Yield: 8 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/german-from-russia-knoephla-soup-recipe>

Ingredients:

- 4 tablespoons unsalted butter
- 1 yellow onion medium, finely chopped
- 1 cup pearl barley available from Organic Wholesale Club
- 8 cups vegetable stock
- 1/2 cup russet potato finely chopped peeled
- 1/2 cup carrot finely chopped
- 1/2 cup celery root finely chopped
- 1/2 cup leek finely chopped
- 1 teaspoon marjoram dried
- 2 german sausages like bockwurst or bratwurst, available from Koenemann Sausage Co.
- 2 ounces bacon
- grated nutmeg Freshly, to taste
- kosher salt
- ground black pepper
- 1/3 cup flat leaf parsley leaves thinly sliced

Nutrition:

1. Calories: 210 calories
2. Carbohydrate: 28 grams
3. Cholesterol: 20 milligrams
4. Fat: 10 grams
5. Fiber: 5 grams
6. Protein: 4 grams
7. SaturatedFat: 5 grams
8. Sodium: 1120 milligrams
9. Sugar: 4 grams

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