

Dan Ralston's Kitchen

Barley Pilaf

Serves 8

6 tbs. butter (3/4 stick)

1 1/2 cups chopped leek (white part only)

1 cup thinly sliced celery

2 cups pearl barley (about 16 ozs.)

2 bay leaves

1 tsp. dried thyme

1 tsp. salt

Pepper to taste

3 1/2 cups beef stock (canned beef bouillon or consommé)

1/2 cup dry red wine

1/2 cup minced fresh parsley

1/4 cup minced chives

This recipe is from the Nov. 1985 *Bon Appetit* and is a refreshing change from rice or potatoes to serve with pork or beef.

Preheat oven to 350° f. Melt butter in heavy oven proof casserole over medium-low heat. Add leek and celery and cook until soft, stirring occasionally, about 6 minutes. Add barley and stir 3 minutes. Add bay leaves, thyme, salt and generous amount of pepper. Mix in stock and wine. Bring to a boil. Cover tightly, place in oven, and bake until liquid is absorbed, 35 to 45 minutes. Stir in parsley and chives and serve.