**BARLEY PILAF**

**From “The New Basics Cookbook”**

**By Julee Rosso & Sheila Lukins**

**(authors of the Silver Palate Cookbook)**

***“Mushrooms and barley, traditionally an Old World soup, are combined here with pecans, golden raisins, and thyme and cooked just to the right texture in the microwave.”***

To serve 12:

* 1 ½ cups (2 ½ sticks) of butter
* 3 cups of sliced fresh mushrooms
* 3 small onions (or one large) finely choppe
* 1½ cups chopped pecans
* 3 tablespoons of fresh thyme (or 3 teaspoons dried)
* 1 ½ cups PEARL barley\*
* 9 cups of chicken stock
* 1 cup of golden raisins.
1. In a microwave-safe dish that will hold 6 quarts (make in 2 or more dishes), melt 9 tablespoons of butter at full power for about 2 minutes\*\*.
2. Stir in mushrooms, onion, pecans and thyme. Cook for about 3 minutes\*\*.
3. Stir in barley; cook 2 minutes\*\*.
4. Stir in stock, raisins and remaining 3 tablespoons of butter. Cover and cook 35 minutes. Let stand, covered, for 5 minutes\*\* before serving.

\*It is important to use pearl barley, otherwise the cooking times will be much longer.

\*\*I have reproduced the cooking times given in the original recipe which was for one third the quantities above. In Step 2, I think that you should look for the onions to be wilted. In other steps I would think that you might want to lengthen the times shown. Cooking times will also vary depending on the power of your microwave and whether you divided the recipe into more than one container.

*Thanks to Georgia Foote for suggesting this recipe.*