

RACHIELE/TUCCI FAMILY RECIPE

This is my mom's soup recipe.

Those who have had it, say it is the best soup ever!

My mother rarely measures things when she cooks something she has made over and over. So, this recipe is the best I was able to get out of her. Best of luck!

2 or 3 pieces of short ribs or chuck

1 pound of split peas

1 onion, diced

1 package of frozen mixed vegetables with lima beans, corn, peas, string beans and carrots. I always add more fresh diced carrots, celery and 1 small peeled potato cut up into square pieces.

$\frac{3}{4}$ box of quick cooking barley

Use a large deep pot and **put as much water as you want.** (*Seriously, this is the email instructions that I received*)

Put the meat in first and bring to a boil. Let it simmer for a bit as you add salt to the water.

Remove scum and any fat that floats to the top. Then toss in green split peas and cook for about 20 minutes. Stir often as it may stick and even burn at the bottom (unless you use one of Dino's copper plates).

When you see that the split peas have started to soften, add all the rest of of the vegetables.

Cook until meat is really tender (over an hour or so). Without a diffuser, stir very often. When almost done, add $\frac{3}{4}$ of a box of quick cooking barley, and cook for another 15 to 20 minutes.

Actually, the soup is even better the next day. Salt and pepper to taste. Enjoy.

(My mother says this takes about 2 $\frac{1}{2}$ hours to make.)