

# TIM FARMER'S COUNTRY KITCHEN

## VENISON/BEEF BARLEY SOUP

*1 sweet onion, chopped  
1 stalk of celery, chopped  
Venison/Beef Stew Meat  
Salt & Pepper  
4 cups beef broth  
1/2 cup green beans  
3/4 cup carrots, chopped  
3/4 cup potatoes, chopped  
1/2 cup lima beans  
1 cup red wine  
2 tablespoons red currant jelly  
1 1/2 tablespoons beef bouillon  
1 tablespoon dried basil  
3-4 fresh basil leaves  
1 cup water  
1/2 cup barley*



Cook onions and celery until soft and set aside. Season venison/beef with salt and pepper and brown. Add onions and celery back to pot and stir in rest of ingredients until combined. STOVETOP: Cook low and slow for 2+ hours, until potatoes are soft and meat tender. INSTANT POT: Normal Pressure for 9 minutes. Let pressure release for 10 minutes before self releasing using the button. Add more seasoning if needed and serve.