

Barley Pine Nut Pilaf

From AADL's Community Collections, "Like Mama Used to Make" by the Women of the Ann Arbor chapter of Hadassah

Ingredients

¼ cup butter or margarine
¼ cup pine nuts
1 cup green onion, chopped
1 cup barley
½ cup chopped parsley
¼ teaspoon salt
¼ teaspoon pepper
3 ½ cups chicken or vegetable broth

Brown pine nuts in butter. Sauté green onions and barley until barley is lightly toasted. (Note: the recipe called for removing the pine nuts but I sautéed everything together.)

Remove from heat. Add parsley, salt, & pepper; stir. Heat broth, pour over barley and stir. Bake for about 1 hour at 350. Cover if it seems like it's drying out.

Beth's Notes: I topped this with a little feta cheese.