

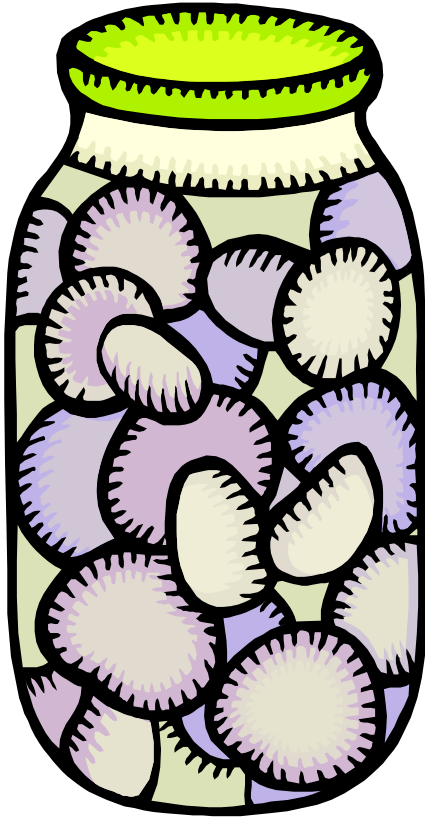
Layered Patchwork Soup

Ingredients

- ❑ ½ cup barley
- ❑ ½ cup dried split peas
- ❑ ½ cup uncooked white rice
- ❑ ½ cup dry lentils
- ❑ 1 tablespoon dried parsley
- ❑ 1 tsp granulated garlic
- ❑ 1 tsp ground black pepper
- ❑ 1 tsp salt
- ❑ ½ tsp garlic powder
- ❑ 1 tsp Italian seasoning
- ❑ 1 teaspoon dried sage

Directions

1. In a wide mouth pint jar layer the barley, split peas, rice and lentils
2. In a small plastic bag combine the parsley, granulated garlic, pepper, salt, garlic powder, Italian seasoning, and sage.
3. Decorate jar lid and attach the seasoning packet with a ribbon.
4. Attach a recipe card to the top of the jar.



Please enjoy this jar of Giving
Soup Compliments of
Manitoba Girl Guides
Layered Patchwork Soup

- ❑ Empty jar contents into a colander and rinse.
- ❑ Place contents in a large stockpot and cover with 10 cups water.
- ❑ Stir in 1 chopped medium onion, and the seasoning packet.
- ❑ Bring to a boil. Lower heat, cover and simmer for 1 hour, stirring occasionally.
- ❑ Check after 30 minutes and add additional water if necessary.



Please enjoy this jar of Giving Soup Compliments of Manitoba Girl Guides
Layered Patchwork Soup

- ❑ Empty jar contents into a colander and rinse.
- ❑ Place contents in a large stockpot and cover with 10 cups water.
 - ❑ Stir in 1 chopped medium onion, and the seasoning packet.
- ❑ Bring to a boil. Lower heat, cover and simmer for 1 hour, stirring occasionally.
- ❑ Check after 30 minutes and add additional water if necessary.