

## Barley Shrimp Shaggy Mane Soup (Coprinus comatus)

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3/4 cup chopped onions

- 1/4 stick butter
- 2 cups chopped shaggy manes (Coprinus comatus)
- 1 tsp chopped garlic
- 1 cup chicken broth
- 1/2 cup of barley
- 6 cups of water
- 2 cups of shrimp
- 1 can of corn kernels
- Salt and pepper to taste

Combine onions and butter and sauté for five minutes. Add shaggy manes and cook for three minutes. Add fresh garlic. Add water, barley and chicken broth, and bring to a boil. Simmer on medium heat for 45 minutes until the barley is soft. Add corn and shrimp and cook for another 5 minutes, or until shrimp is pink. Add salt and pepper to taste.

Makes 4-6 portions.