

# TIM FARMER'S COUNTRY KITCHEN

## BARLEY SOUP (Wild Bill)

*3-14.5 oz cans diced tomatoes*

*Cut mixed vegetables (or frozen)*

*4-5 beef bouillon cubes*

*4-5.5 oz. cans tomato juice*

*Dried basil*

*Garlic powder*

*Black pepper*

*1/2 to 3/4 cup barley*

*1-2 jars of canned venison (or 1-2 pounds)*



Combine tomatoes, vegetables, bouillon, tomato juice and spices together in pot and bring to a slow boil. Once vegetables are soft, add barley and stir. Add in canned venison and cook 10-15 minutes.