

Marsala Orzotto with Porcini Mushrooms and Peas

Serves 2-3 as a side (you will probably want to 1.5x the recipe for 2 full meals)

1.5 ounces dried porcini mushrooms
2 tsp. olive oil
2 tsp. butter
1 large shallot or half a small onion, diced
2 cloves garlic, minced
1/2 Tbsp. fresh chopped rosemary
1/2 cup pearl barley
1/3 cup marsala wine
2-3 cups vegetable or chicken broth, kept warm on the stove
1/4 cup peas (I use frozen)
1/4 cup grated romano (or parmesan) cheese

Add 1.25 cups boiling water to the mushrooms and allow them to reconstitute for about 10 minutes. Meanwhile, heat a heavy-bottomed pan over medium heat and add the oil and butter until melted together. Stir in the shallot and garlic, and cook until tender.

Remove the mushrooms with a slotted spoon and add the soaking liquid to the broth. Coarsely chop the mushrooms and add them to the pan along with the barley and rosemary. Stir a few times until the barley turns a little golden. Add the marsala and cook until almost completely evaporated. Turn the heat to medium-low.

Add about 1 cup of the broth/soaking mixture to the barley and cook, stirring frequently, until it's almost completely absorbed. Add more broth and continue this step until the barley is tender and chewy, but still a little firm in the center. You should still have some liquid in the pan—you don't want it to be ALL absorbed. Stir in the peas and heat through. Off the heat, stir in the parmesan cheese and season to taste if necessary.