



# Slow Cooker Scotch Broth

Serves 8

## Ingredients:

- 1 large onion, peeled and chopped
- 1 leek, sliced and washed
- 1 potato, peeled and chopped
- 1 small turnip or swede, peeled and chopped
- 4 medium carrots, peeled and chopped
- 1 - 2 sticks of celery, washed and chopped (optional)
- 200g barley mix (rinsed in sieve)
- 1.4 to 1.7l stock (2 stock cubes mixed with hot boiled water)
- ½tsp black pepper to taste
- 1tbsp dried parsley

## Method:

1. Place vegetables and rinsed barley into slow cooker
2. Cover with hot stock
3. Cover and cook for 6 – 8 hours on low setting
4. Check the thickness of the soup and add more stock if desired
5. Season with pepper and chopped parsley.

