



### *Ingredients (serves 4)*

2 pork sausages suitable for cooking (not Frankfurter!), ca. 500 cured, smoked pork loin, 1/2 cup pearly barley, 1 cup dried beans, 1 onion, 1 pepper, 1 carrot, 1 parsley root, a piece of celeriac root about same size as the parsley root, 2 garlic cloves, 2 tbsp tomato puree, 2 bay leaves, 1 veggie or beef bouillon cube, 3 tbsp sunflower oil, summer savory, pepper, paprika and salt to taste

### *How to*

Soak the dry beans overnight in plenty of water. Soak the barley separately for at least 2 hours. Discard the water both from beans and from barley.

Heat about 1.5 L of water and put the meat into it. Cook for about 30 minutes on medium heat, then take the meat out. Put the barley in the pot with the water in which the meat was cooked and cook on medium heat for about 30 minutes.

In a second, big pot heat the oil. Fry finely chopped onions and pepper until they soften, then add finely chopped garlic and roughly chopped carrot, parsley root and celeriac. Fry a few minutes, then add the tomato paste and drained beans, stir well. Add warm water to cover it all (about 2.5 L water). Stir well, add all the spices including bouillon cube. Bring to a boil, then reduce heat to medium and let it simmer.

After the barley is cooked for 30 minutes, add it to the bean soup with about 1/2 L of the water in which it was cooked. Cut the meat into bite-sized pieces and add to the rest. Cook for about 1 to 1.5 hour more, stirring occasionally and, if necessary, adding water. When the beans are soft, the ričet can be served.