

# Barley Salad with Grapes and Pecans

## *Ingredients*

- 1 3/4 cup(s) water, plus 2 Tbsp water
- 1/2 tsp kosher salt
- 3/4 cup(s) uncooked pearl barley, pearl variety
- 2 Tbsp olive oil, extra virgin
- 1 Tbsp vinegar, champagne variety
- 2 tsp honey
- 1 tsp Dijon mustard
- 1/2 tsp kosher salt
- 1/4 tsp black pepper, freshly ground
- 1 1/2 cup(s) grapes, red, seedless, halved (or quartered if large)
- 1/2 cup(s) uncooked radicchio, thinly sliced
- 1/2 cup(s) uncooked scallion(s), chopped
- 1 Tbsp fresh tarragon, minced
- 2 Tbsp chopped pecans, toasted

## *Instructions*

- Bring water and salt to a boil in a small saucepan; stir in barley, reduce heat to low and simmer, covered, until barley is tender but chewy and water is absorbed, about 45 minutes. Transfer to a medium bowl and fluff with a fork; allow to cool to room temperature.
- In a small bowl, whisk together oil, vinegar, honey, mustard, salt and pepper.
- When barley is cool, gently stir in grapes, radicchio, scallions and tarragon. Drizzle dressing over salad; toss thoroughly to coat. Garnish with pecans. Yields about 3/4 cup per serving.

## *Notes*

- This dish can be prepared up to one day ahead but be sure to garnish with pecans just before serving.