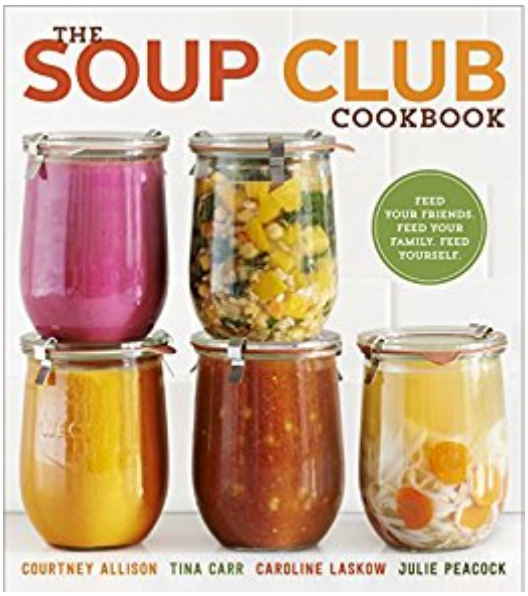
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The Soup Club Cookbook: Feed Your Friends, Feed Your Family, Feed Yourself



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Synopsis

Four busy moms share not only their formula for starting a soup club--which gives you at least three meals every month when you don’t have to worry about dinner--but also 150 fantastic recipes for soups and sides and storing tips for stretching those meals across the week. Ã Â The Soup Club began when four friends (who, between them, have four husbands and ten hungry kids and several jobs) realized that they didnÃ¢â ¬â„¢t actually have to cook at home every night to take pleasure in a home-cooked meal. They simply had to join forces and share meals, even if they werenÃ¢â ¬â„¢t actually eating them together. Caroline, Courtney, Julie, and Tina happen to be neighbors, but a soup club is for anyone: colleagues, a group of workout buddies, a book club. All you need are a few people who simply want to have more home-cooked food in their lives.In a soup club each person takes a turn making soup. Soup is forgiving, versatile, and perfect for sharing; it can be spiced to taste, topped elaborately or not at all, and dressed up or down. It travels well and reheats beautifully. The Soup Club Cookbook also has dozens of tips for cooking in quantity and for tailoring soup to individual tastes and needs. Here, too, are simple guidelines for starting your own soup club, anecdotes, and a few cautionary talesÃ Â that will inspire anyone to share food and eat well. Ã Â Recipes include quick and easies, classics, twist on favorites, and dozens of flavor-rich new crowd pleasers, including: Ã Â Ã Â Ã Â Ã Â Ã¢â ¬Â¢Ã Â Carrot Coconut and Chicken Chili, Ã Â Ã Â Ã Â Ã¢â ¬Â¢Ã Â Senegalese Peanut Soup Ã Â Ã Â Ã Â Ã¢â ¬Â¢Ã Â Faux Ramen Ã Â Ã Â Ã Â Ã¢â ¬Â¢Ã Â Red Lentil Curry Soup Ã Â Ã Â Ã Â Ã¢â ¬Â¢Ã Â Potato Cheddar Soup Ã Â Ã Â Ã Â Ã¢â ¬Â¢Ã Â Sun Dried Tomato Soup Ã Â Ã Â Ã Â Ã¢â ¬Â¢Ã Â Jeweled Rice Salad Ã Â Ã Â Ã Â Ã¢â ¬Â¢Ã Â Cheddar Cornbread, Ã Â Ã Â Ã Â Ã¢â ¬Â¢Ã Â Summer Corn Hash Ã Â Ã Â Ã Â Ã¢â ¬Â¢Ã Â Soy Simmered Chicken Wings

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Customer Reviews

I got this book about 2 months ago. I wanted to make a few of the recipes before I published a review. I have now made 18 of the recipes, loved every single one of them, and would make them all again. I sent copies of this book as Christmas gifts to my friends that like to cook.These recipes make A LOT of soup. Usually more than 8 quarts. My 12 quart stock pot was not big enough. You will need at least a 14-quart pot.Here is a list of the recipes I have made:Amanda’s Grilled Cheese Croutons -- so easy, so delicious. Love them with roasted broccoli soup. An absolute MUST for Winter Minestrone.Parsley-Dill Gremolata -- a must for the roasted asparagus soup. I keep some on hand now for topping chicken, too.Herbed Queso Fresco -- Excellent. I love it on both the Chicken Tortilla Soup and Beck Chicken Chili.CrÃƒÂ¨me FrÃƒÆ’Ã Â¢iche -- I love making my own. It’s more economical and tastes better. Rounds out roasted broccoli, roasted asparagus, roasted parsnip, and even black bean soup nicely.Cuban Black Bean Soup -- another winner.Dill Butter -- I sent some home with my mom a few weeks ago. Now I have to make some for her every week.Potato Leek Soup -- my husband’s absolute, unmitigated, unrivaled favorite. I have a batch on the stove right now. MAKE THE LEEK STOCK. It only takes a little extra time but the results are well worth the effort.Roasted Broccoli Soup -- pretty much the only way I’ll eat broccoli. Get a nice sharp cheddar, like Boar’s Head, for grating on it.Roasted Asparagus Soup -- I have one word written next to this recipe in the book. "Divine."Roasted Parsnip Soup -- Parsnippety good! Sweeter than I expected. My husband and I had fun peeling the parsnips together.Sunchoke Soup -- sunchokes can be hard to find, and expensive, but oh my gosh this soup is fantastic. This is my favorite recipe.Winter Corn Chowder -- Definitely use the charred jalapeÃƒÂ os. This is a great, hearty, filling soup.Filipino Healing Soup -- Caroline is a soup goddess. This soup is pretty spicy right out off of the stovetop, but by the next day the flavors have melded and mellowed into pure comfort in a bowl.Chicken Tortilla Soup -- Mom’s favorite. A surefire crowd pleaser.Beck Chicken Chili -- The

first time I made this, I ate nothing else for three days.Caldo Verde -- I meant to freeze half the batch of this soup, but didn't get the chance. My family devoured it in just a few days.Kale Chips -- a must for Sunchoke Soup and snacks.Chive-Studded ChÃƒÂ¨vre -- you'll make this with the pure and honest intention of sharing with your friends, but then you'll take a bite. And another. And another. It's okay, they weren't that good of friends anyway.Black Olive Shortbread -- Saving the best for last. I don't like olives but I LOVE this shortbread.

What a great idea in our oh-so-busy world! I can't imagine having dinner delivered to me without having to leave a great tip! FYI, I live about 10 miles from town, so nobody delivers unless they know they are going to get gas money!!This little book is packed with not just great soup recipes and the recipes for all the extras needed to make the meal complete (i.e. croutons, creme fraiche, flavored toppings, etc.). That's not the end, though! It tells you WHAT to pack for delivery and also, for the recipient, what to do to serve the meal. And if you are hesitant in the kitchen, the recipes start from their beginning (easy bean soups) to the meat-based soups, including my favorite Italian Wedding Soup.BUT WAIT!! There are recipes for salads, dressings, side dishes, BREADS, and other yummies that the ladies share from their families. They seek out grandma's secrets to share with us before those secrets are lost forever. Reading the conversational notes for each recipe brings it to life.UNDERSTAND THIS!! The soup recipes all make EIGHT QUARTS! That's a lot of soup. So if you don't have a soup club ready to go, get ready to do some math. Or donate the extra to your local homeless shelter. Or just give it away to a lonely soul somewhere. Whatever makes you feel good, since that's what soup is all about: feeling warm inside.

Love this book! Not only does it have fab soup recipes but also recipes and ideas for breads, rolls, salads and desserts! I was worried about the amount of soup made in each soup recipe...8 quarts or more...depending on the soup. This book is about sharing soup with friends and family so you have to make enough to share if that is what you want to do. But...I love the fact that you can simply halve each recipe and make a more manageable amount.Cuban Black Bean, Chicken Noodle, Ramen...are just a few of the awesome soup recipes within this book.So...great photos, great tips and awesome recipes make this book a winner for me!

I have made 5 of the recipes and they were all very good. I would have liked to have seen a section on freezing soup. I get that the book is about sharing the soup you make but a section on freezing would have been a nice addition. I found different ways to share. I took one batch to work and

another to a booster club meeting. There are some high-end ingredients required. That was a negative for me personally. I want to be able to get everything I need from a basic grocery store and not have things cost a small fortune. Thanks :)

Love the premise for this book: Four friends each make eight quarts of soup each week and deliver two quarts to each of the other friends. These are no ordinary soups either. Love the creative garnish suggestions. This book could change your life. I ordered the Weck jars right away, and we now have a few qaurts of soup in the fridge at all times.

I like the variety of soups and how to preserve them. Something here for everyone!

We haven't used a lot of the recipes in the book, but love the concept. Four families in my neighborhood have been sharing soup for 16 for 7 months and we just love the concept! Mondays are so exciting for us. Soup Club day. Try this!

Innovative, healthy, clever and tasty! Here is a book of ideas for planned meals that could feed multitudes. Very nice!

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