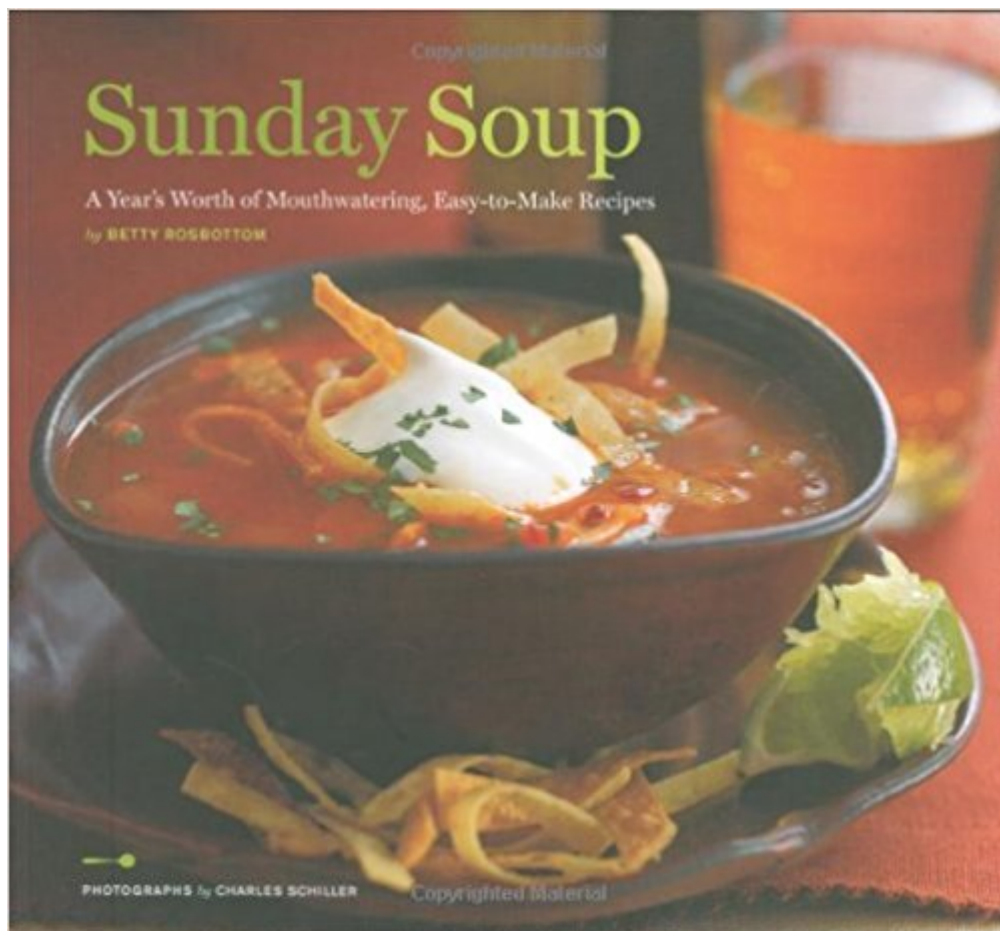




The book was found

Sunday Soup: A Year's Worth Of Mouth-Watering, Easy-to-Make Recipes



Synopsis

Sunday is the perfect day to slow down and enjoy a heartwarming meal. From spicy chilies to steaming chowders, Sunday Soup features 60 recipes: one for each Sunday of the year, and then some. Gulf Coast Shrimp Gumbo is best for staving off the winter cold, while Dreamy Creamy Artichoke Soup welcomes the bounty of spring's vegetables. When it's too hot to turn on the stove, chill out with Icy Cucumber Soup with Smoked Salmon and Dill. A great selection of "Soup-er Sides" will turn any bowl of soup into a hearty meal. No matter the season, Sunday Soup offers all the inspiration one needs to pull out a stockpot and start simmering a new family tradition. Soup's on!

Book Information

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Customer Reviews

Betty Rosbottom is the author of *The Big Book of Backyard* - Cooking, Coffee, and Waffles. She lives in Massachusetts. Charles Schiller is a New York-based photographer.

GREAT

While most of the recipes look interesting and delicious, I have made only two: Sweet Potato Soup with Orange Creme Fraiche and Gorgonzola Sandwiches with Apples and Pecans. The soup was thick and rich with the Orange Creme Fraiche as a luxurious complement. The sandwiches were good when made with the Granny Smith apples, but even better (I thought) when I used Bosc pears instead. A friend made the the White Chili with Chicken and it was perfect for our winter weather. The chili was spicy enough to have a kick but not 'hot' enough to make my eyes water. The directions are thoughtful, clear and detailed, even a novice soup maker like me can follow them confidently.

Three alternatives for soup stock allows the cook to be realistic about the amount of time and effort she/he is willing or able to invest. The comparison between sweet potatoes and red sweet potatoes (sometimes called yams) was very helpful. There are even directions to make your own Creme Fraiche. Finally, the recipes, especially for go-with salads, breads, and sandwiches, allow for individual adjustments and taste. I have one quibble with the cookbook: the time of preparation indicated. It took me all morning to cut up the vegetables required for the Sweet Potato Soup and then the afternoon to roast the potatoes, assemble the soup and cook it. If I had had a sous chef to do the preparation, perhaps I could have done it in the 20 minute prep time and one hour start-to-finish time indicated. Overall, Sunday Soup is a wonderful collection of familiar and fresh recipes for delicious soups and salads, breads, and sandwiches to go with them. I intend to continue making them throughout the year.

Let me say right here at the beginning that I have made only one soup from this cookbook. The recipe is Apple Soup with Crumbled Roquefort and Bacon. It is perfectly balanced, with the pureed soup being light and mildly sweet, and the garnish taking you to new heights of flavor (crumbled Stilton, butter, and bacon). If I find no other recipe in this cookbook as good as this one, I will feel the cost of the book was worth it. It is exquisite. So many soup cookbooks seem to have similar recipes to each other with minor changes in directions. This one seems different. I'm going to try Cauliflower Soup with Crispy Prosciutto and Parmesan next, or what about Pumpkin Soup with Toasted Walnuts and Rosemary! If you want the same old same old, this is not the cookbook for you. If your family uses Progresso as the gold standard, this is not the cookbook for you. If you are willing to try some new flavor pairings and go off the beaten path, you will love this cookbook. As others have said, the soups do take more time to prepare than the author suggests, but I'm guessing that is due to our not being professional chefs. There is a lot of love in this book and I can't wait to try my next recipe.

I have only tried the Tomato, Dill & White Cheddar Soup so far, but if the rest of the recipes in this book taste as good as that soup, I will have to come back and change my review to five (5) stars. I love that the recipes are organized into chapters according to the vegetables that are in season during that time of the year. The recipes are easy to follow.

SUNDAY SOUP: A Year's Worth of Mouthwatering, Easy-to-Make Recipes By Betty Rosbottom
Photography by Charles Schiller
A review by Marty Martindale
Don't be misled by the title,

"Sunday Soup." I think Rosbottom used it to emphasize this is a book about soup meals, not just lunch-like quick items. The author does a lot of helpful things in this book. For one thing, she states "Prep Time" as well as "Start to Finish" time. She also advises on "Make Ahead" practicality. She's not finished there. Remember, these are "meal" soups, so she makes great bread suggestions and offers a section on "Soup-er Sides." These are recipes, and they are interesting in their own right. Her Soup Calendar divides the year's seasons for you and lists great soups for these periods. Here is a sampling of some of her soup recipes: FALL BRODO WITH ACORN SQUASH, SWISS CHARD AND BACON: Calls for chard, bacon, onion, stock, bow-tie pasta, cayenne pepper and Parmesan cheese"ABOUT 30 MINUTES: CHICKPEA AND PASTA SOUP WITH ROSEMARY: Leeks, carrot, bay leaf, thyme, tomatoes, chickpeas, pasta, rosemary, spinach and Parmesan cheeseMAMA VELI'S POZOLE: Stock, chicken breast, tomatillos, onion, cilantro, garlic, jalapeno, hominy and oreganoBLACK BEAN SOUP WITH A HINT OF ORANGE: Black beans, olive oil, chorizo, onion, oregano, pepper flakes, stock, orange juice, sour cream, orange zest and cilantroSPRING NEW POTATO AND GARLIC SOUP: Potatoes, half-and-half, Boursin cheese with garlic and herbs, parsley and chiveWATERCRESS SOUP WITH PAN-SEARED SCALLOPS: Leeks, potatoes, stock, watercress, sour cream, milk, vegetable oil and sea scallopsPENNE, ASPARAGUS AND PEAS IN PARMESAN BROTH: Stock, Parmesan cheese, olive oil, prosciutto, penne, asparagus, green onion, frozen peas and parsleyCHILLED BROCCOLI-MASCARPONE SOUP: Olive oil, shallots, broccoli florets, stock, mascarpone, cayenne pepper and chives or parsleyPlease visit Foodsite Magazine.

Nice book arrived in mint condition.THANK YOU :) Hope to do business again.

This is one of the best collections of soup recipes out there. Something for everyone and every season. Great ingredients and easy to follow recipes. I own the book and have given it as a gift to friends and family and it has been a hit with EVERYONE!

I've made several of the seasonal soups and every one has been easy and delicious. The recipes are a refreshing collection of soups organized by season and vary in intensity and style. This is a wonderful addition to my shelf and would make a great gift to a foodie.

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