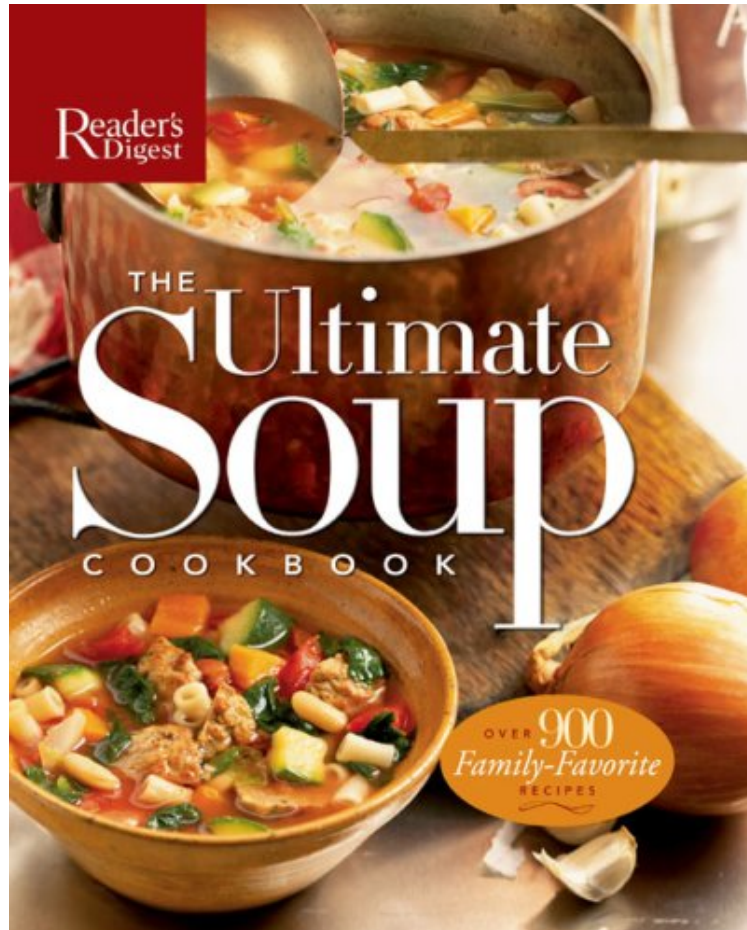


The Ultimate Soup Cookbook (Reader's Digest)

Editors of Reader's Digest

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#94552 in Books Readers Digest 2007-11-08 2007-11-08Original language:EnglishPDF # 1 9.50 x 1.86 x 8.14l, 2.80 #File Name: 076210886X544 pages | File size: 34.Mb

Editors of Reader's Digest : The Ultimate Soup Cookbook (Reader's Digest) before purchasing it in order to gage whether or not it would be worth my time, and all praised The Ultimate Soup Cookbook (Reader's Digest):

0 of 0 people found the following review helpful. Best cookbook that I ownBy ZEGIt has a large variety of recipes, some may be similar to others but you choose what you think your pallet may prefer and go with it. Some soups are more forgiving than others if you don't follow them completely and still turn out flavorful. Since many recipes with the same key ingredients are so similar you can use substitutes pretty easily to make your own soups to your liking. The book is organized by the main ingredient and it has a helpful index in the back. Many ingredients are easy to find in a grocery store. The icons that are used are a quick way to tell if the soup will take a while to make or if it's notorious, at a glance which is convenient when in a hurry. I truly recommend this book for beginners too, pretty well written and easy to find a recipe that you may be looking for.14 of 15 people found the following review helpful. Really Great CookbookBy L. L. MillsI ordered this cookbook and then nearly set it aside to return it the day it came because I read a review on here that said all it used was condensed soups, and only had a few recipes to make from scratch. I don't

know why the reviewer said that: it's completely false. This book has hundreds of recipes, and every one I looked at looked great. I didn't go through every recipe in the book: there are so many that it's going to take some time to do that. But I scanned at least 50, and the only pre-made ingredient I saw--in only ONE recipe--was a package of onion soup mix. Anyway, if I hadn't decided to look through it before I returned it, I would have missed out on what looks to be one of the cookbooks I'll use the most. Every kind of recipe for soup you can imagine is in this book: I saw fruit soups, goulashes, Moroccan, Russian, Asian, Southwest (one called "Shipwreck Stew" because it's made with "whatever you have left in the galley after being shipwrecked"--in other words, you clean out the pantry and fridge), French, Italian, New England, Thai, Gumbo, Greek, Cock-A-Leekie (British Isles), Old Virginia, Brunswick, Country Captain, Tex-Mex, Philadelphia, Mediterranean--I could go on and on. There 943 recipes according to the book's cover: how anyone could look through there and not find something they wanted to try, I don't know. How they could look through the book and come up with the idea that it's just a bunch of recipes using condensed soup--well, it makes me wonder whether they should have ordered their copy in braille. Maybe that review came from the author of another soup cookbook? I don't know. But I really wish these people who post garbage like that would **KNOCK IT OFF!** It's a pretty sorry practice, and I wanted to address that in case others read that other review and believed it. I haven't tried the recipes yet, but I have an extensive collection of cookbooks, and can pretty much tell by now which ones I'll use and which ones I won't. I feel like this one was one of my best investments, and I plan to use it a lot. Since hearing about new research that shows that people who eat soup before meals lose weight automatically, I've decided to start doing that. No hardship, really: I love soup. I'll update here as I try out the recipes. 0 of 0 people found the following review helpful. Purchased before I even came home By Yaya to the boys While visiting family in upstate New York I happened across this same cookbook in my sisters collection . Flipping through it, I was so impressed with the vast amounts of truly delicious sounding recipes; I ordered the book for myself before ever heading home . To me there is nothing quite like a big pot of soup or chowder simmering on the stove or in the slow cooker to make you wanna come inside from the cold. This wonderfully written book definitely delivers some of the **BEST** recipes I have ever seen in my life ! I would highly recommend this book to anyone seeking variety in their soup and chowder recipes . Trust me when I say you will not be disappointed in the least !!!

There is nothing more enjoyable or adaptable than soup. It can be prepared hot or cold-eaten before, after, between, or as a meal-and served with almost anything. The Ultimate Soup Cookbook is the definitive collection of recipes for soup lovers everywhere. Featuring over 900 recipes that include specially selected soups-ranging from hearty chowders and stews to creamy vegetarian soups and chilies-plus dozens of recipes for breads, biscuits, rolls, salads, quesadillas, and more, this cookbook provides just the right soup or stew for any occasion. Looking to take the chill off a cold winter's night? Try a Cheddar Cheese and Broccoli Soup or a Beef-Vegetable Soup. For a sweltering summer evening choose from refreshing coolers like Artichokes and Tomato Soup or Carrot Soup with Dill. For an impressive dinner-party starter try Asparagus Soup or Shrimp and Fennel Bisque. If time is short, you'll find hundreds of sure-to-please 30- minutes-or-less soups such as One-Pot Chili, ready in 20 minutes; Quick Vegetable-Beef Soup, ready in 30 minutes; and Stir-Fried Pork Soup, which takes just 10 minutes to prepare. The Ultimate Soup Cookbook provides you with simple step-by-step- instruction for each recipe, plus icons that make it simple to select just the right recipe-including Easy: 10 minutes to prepare; Quick: Ready to eat in 30 minutes; One-Dish: Contains protein, vegetables, and good carbohydrates for a complete meal; Healthy: High in nutrients, low in bad fats and empty carbohydrates; and Slow Cooker: Easy to adapt for slow cookers by cutting down on liquids. From simple starters to hearty soups that work as filling meals, here are soup recipes that you're sure to use again and again. They're easy to make, and most can be prepared with ingredients found in your local supermarket.