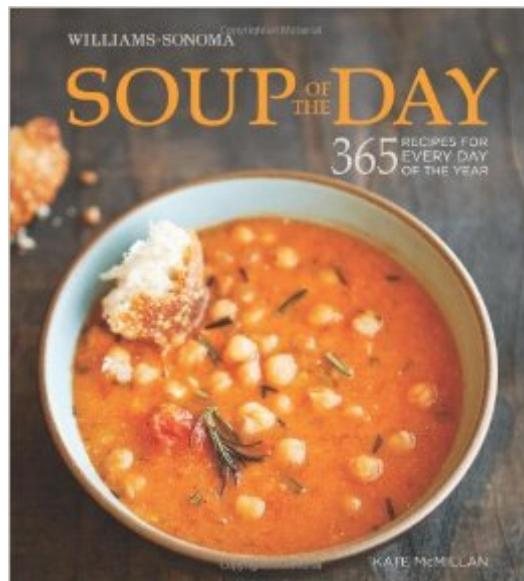


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Soup Of The Day (Williams-Sonoma): 365 Recipes For Every Day Of The Year



Synopsis

This tantalizing collection of 365 recipes offers a soup for each day of the year. From January to December, you'll find daily inspiration and a seasonal soup that will satisfy any craving or fit any occasion. From refreshing gazpachos in summer to slow-simmered stews in winter, light broths with noodles and greens in spring to warming root vegetable purées come fall, a delicious option awaits. With this book as your guide, find the perfect soup to match each season's ingredients, weather, and sensibility. Endlessly versatile, soup is perfect for any season and every occasion. What better way to capture the essence of spring than by simmering freshly shelled peas and fava beans in a fragrant broth accented by bracing mint and refreshing lemon zest? In summer, a cool gazpacho made by whirling perfectly ripe tomatoes, juicy cucumbers, and vibrant red peppers is fitting for a hot and humid day—“no pot necessary! When the air turns brisk, soup nourishes and satisfies like no other dish. In autumn, white beans mingle with sturdy greens in satisfying, peasant-style pots, and starchy squashes and root vegetables blend into silky purées. Winter brings even more soul-warming fare, such as chilis and stews featuring sausages and other hearty meats and thick vegetable soups scented with woodsy herbs. *Williams-Sonoma Soup of the Day* offers a tantalizing collection of 365 soup recipes: one for each day of the year. Colorful calendars at the beginning of each chapter offer an at-a-glance view of the dishes best suited for the ingredients, occasions, and typical weather of the month. From January to December, you'll find a seasonal soup that will satisfy any craving, and match any meal ranging from a quick weeknight supper to an elegant dinner party. A handful of the recipes are even appropriate for the holiday table, while others are perfect for using up a leftover roast or chicken. Notes accompanying each recipe offer ideas for ingredient variations, garnishes, and other helpful tips. All of the soups can be dressed up or dressed down; served in rustic earthenware mugs or on heirloom china; garnished with a flourish of fried herbs or dollop of pesto, or stripped down to the bare, tasty essentials—the possibilities are endless, but always delicious. Full-color photographs enhance many of the recipes inside to help guide your cooking. You can start your soup-making journey at any time—“just open this book, check the calendar, and you'll be inspired to create a new soup du jour every day of the year.

Book Information

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Customer Reviews

Without question, this is my new favorite cookbook. But, I offer a warning to others...if you don't like variety and if making decisions is difficult for you then please go buy a can of Campbell's or a bag of Bob's Red Mill 13 Bean Soup. There are 365 soups in here and a sense of adventure is REQUIRED. This book is for people who enjoy cooking and feel a sense of accomplishment when they build something wonderful from scratch. However, even if you aren't good at making decisions, just make the soup that has already been assigned to the day - problem solved! What I really enjoy about the book is it has taken me out of my comfort zone. We have 4 children and as many large families already know, getting into a routine (e.g. Spaghetti every 3rd wednesday, fish sticks & mac 'n' cheese Fridays, etc.) is sometimes necessary to maintain your sanity. However, everyone needs a little spice in their life! Since most of the recipes call for fresh ingredients, making these soups as a spur of the moment decision is probably not the best idea. Now, chances are you can find a soup in the book that fits whatever is already in the pantry/fridge. But, you may not find a soup that you're in the mood for and not having the right ingredients on hand will just lead to frustration. What I've been doing is picking one soup per week to make and placing it on the calendar. I plan my shopping trips accordingly and wait in anticipation the whole week! I usually don't find reviews to be helpful when they state generalities like, "There aren't enough pictures" or "There aren't enough vegetarian options"...this is all a matter of opinion. Here are some details about the book that you might find helpful: * I counted 85 pictures in there...

A nice bowl of soup need not be restricted for those cold evenings when you just want something quick and possibly filling to warm you up. A soup is neither just a means of using up old vegetables and ingredients into a form of warm glop. It is a lot more, much more. Here this book could be viewed as a work of religious art for soup lovers. A mass of 365 different recipes and not a variation on a theme (tomato soup, cream of tomato soup, tomato and vegetable soup, etc...). It might not be hype to describe it as a masterpiece or a critical reference work within its genre. The book's own

introduction sets the scene perfectly. "Hot, cold, smooth, chunky, creamy, broth - soups come in myriad forms... This book will encourage you to make soups on any day of the year... draw on seasonal ingredients--asparagus and peas in spring; corn, peppers, and tomatoes in summer; cruciferous vegetables and hearty greens during the fall; and root vegetables in winter." Split into months and then presented as effectively a daily calendar, you get a great at-a-glance of soups that could be recommendable within the month. Of course, there is no law saying that you should only eat winter soups in winter and vice versa, but it is a nice navigation and presentation method that works well in this instance. Each recipe is cleanly and simply laid out, a sidebar with a general overview before one gets a separate ingredients list at the top. The cooking instructions are methodical and not arduous to follow. It would have been nice to have seen some typical preparation and cooking times broken out into a separate section so that it could be determined whether the recipe would "fit" a meal plan based on available time.

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