

## Seasonal Soups

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 Keep It Seasonal  
 Ladled  
 Seasonal Soups

*Seasonal Soups*

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### KADE MADDOX

*Fine Cooking Soups and Stews* McGraw-Hill/Contemporary

Collection of soup recipes including classics, modern interpretations, vegetarian options, ethnic specialties and more.

*The Soup Book* Simon & Schuster (UK)

This book lets you explore an incredible collection of 25 vegetable kinds of soup that you can enjoy at home across the 4 seasons, be it the fall, winter, summer or spring. Yummy vegetable soups are also for kids this favorite the book includes a dedicated section, nutritious vegetable soups for your picky eaters.

*The Soup Book* New York Review of Books

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.

*Seasonal Soups* Simon & Schuster UK

The follow up to 2012's bestselling *The Soup Sisters Cookbook* (over 35,000 copies sold), with more than 100 new soup recipes from "souper" volunteers and celebrity chefs. *The Soup Sisters*

and Broth Brothers Cookbook showcases delicious recipes from Soup Sisters volunteers and from many top celebrity chefs—including Yotam Ottolenghi, Curtis Stone, Lidia Bastianich, Rob Feenie, Susur Lee, Michael Smith, Anna Olson, and Mark McEwan. With more than 100 recipes arranged by season, including vegetarian, vegan, and gluten-free options, The Soup Sisters and Broth Brothers Cookbook gives you enough heartwarming soup recipes to prepare and share throughout the year. Soup Sisters is a Calgary-based non-profit enterprise founded in 2009. It organizes multiple volunteer soup-making events across the country every month to produce soup for women, children, and youth in need. Soup Sisters believes in the power of soup and the nutrition, comfort, and warmth that the gift of soup can bring. As well as working with women's shelters, Soup Sisters also operates Broth Brothers, which focuses on work with youth crisis centers across the country, providing support to young men who are working to support themselves. The Soup Sisters' growing network of supporters collectively cook up more than 10,000 servings of soup every month.

[Blue Moon Soup](#) Moretimeatthetable Publishing

Soothe your soul and boost your immunity with these easy and delicious soup recipes that incorporate Traditional Chinese Medicine. Combining the trends of culinary medicine and seasonal eating and adding a dash of Traditional Chinese Medicine (TCM), Healing Herbal Soups is the first book of its kind to focus on boosting immunity and weathering the seasons, by a mother-daughter, Chinese-American duo. Rose and Genevieve have been making Chinese herbal soups in their kitchens all their lives. They made broths to help their bodies adapt to the seasons, and now, for the first time, they're translating these traditional recipes—all of which have been vetted by Dr. Shiu Hon Chui, a preeminent TCM doctor, researcher, and professor—into English. Healing Herbal Soups provides a complete herbal encyclopedia and more than fifty tasty recipes—with full-color photographs—that mix herbs with meat and vegetables to create healing broths. These easy-to-follow recipes are here for you whenever you feel unwell, or if you're just looking to add healthy soups to your weekly meal rotation. Armed with an introduction to TCM and special sections on tea, ginger, and ginseng, as well, at last, you can feel less dependent on Western concoctions of drugs and chemicals, and start using traditional Chinese herbs right in the comfort of your own home.

[Blue Moon Soup](#) Page Street Publishing

This book by soup-lover and veteran food blogger Alyce Morgan provides stories and recipes for luscious, quick comfort food using streamlined techniques and methods for well-tested seasonal soups. A few old favorites made fast are listed (I Have a Spring Cold Chicken Noodle) as well as new light, but filling soups like Grilled Shrimp-Bloody Mary, Spiked Gazpacho with Crab, Guacamole Soup, and Potato with Corned Beef and Irish Cheddar. Recipes for innovative sides and salads, quick desserts, as well as breads and sandwiches are included. Soup wine pairings by Drew Robinson, CS.

[Soup for All Seasons](#) Penguin

A hearty stew on a cold winter night; a light, clear soup as a start to a meal; a spicy pho soup to warm the body and soul... It's hard to imagine a more comforting, nourishing food than a homemade soup or stew. And it is even harder to find a food more steeped in history. The art of creating homemade stocks and soups has known no borders, leading to such delicacies as Scottish yellow broth, Vietnamese pho soup, Indian lentil soup, and English pea soup. But these types of tantalizing creations, once a part of most households, have been largely replaced with canned foods or overly salted and MSG-laden restaurant fare. With homemade soups and stews being nourishing, delicious, frugal, and simple to make, this has been a great loss indeed. Ladled: Nourishing Soups for All Seasons seeks to rekindle a love for making soups and stews at home, with instructions for every part of soup making. It details how to create a wide variety of stocks and how to salt a soup correctly. It describes how to create soups and stews both simple and complex, offers a detailed shopping guide that helps you find fresh ingredients, and breaks down all the healthy benefits of making your own homemade stocks. As a busy mother, Kimberly Harris shares many soups that are simple enough to enjoy on an everyday basis and shows you how to integrate this traditional art into a busy modern lifestyle.

[Soup of the Day](#) Robinson

Make the most of fresh produce all year round with more than 200 homemade soup recipes organized by season. The Soup Book is packed with plenty of nourishing recipes for every season. Try winter warmers such as parsnip and apple soup or French onion soup, enjoy a light summer lunch of chilled cucumber soup with dill, and make a hearty borscht or pumpkin soup in autumn. The recipes are organized first by season, and then by ingredient, so you can easily find the ideal

soup to suit the fresh ingredients you have to hand. Featuring recipes from Raymond Blanc, Dan Barber, Alice Waters, and other supporters of The Soil Association, The Soup Book offers plenty of recipe ideas and inspiration to fill your bowl. Each recipe is accompanied by freezing times so that you can prepare your favorite recipes to enjoy later. This updated edition features brand-new and updated photography to accompany the book's refreshed design. Make hearty, wholesome, and healthy soups all year round with The Soup Book.

[Soups for All Season](#) Harper Collins

Includes the recipes that are sorted according to when their ingredients are seasonally available to ensure that they taste as fresh and vibrant as possible. This book is presented in the practical series-style format of a spiral-bound hardback.

[Vegetable Soups for 4 Seasons Cookbook](#) Trans Atlantic

In our increasingly busy lives, meals need to be fast, healthy, and light. In Keep It Seasonal, acclaimed chef Annie Wayte offers 100 recipes, each with a spectacular color photograph of the finished dish, for simple soups, salads, and sandwiches organized by season so that home cooks can make the most of fresh, available produce. Keep It Seasonal is the ideal cookbook for those who shop at farmer's markets, Whole Foods, and Wild Oats. Why purchase asparagus out of season when the prices are sky high? Why buy strawberries in winter when they are tasteless and full of water? Not only is produce more affordable when it is in season, but its quality and nutritional content are at their peak. In Keep It Seasonal, chef Annie Wayte awakens cooks to ingredients that are truly fresh, local, and in season, and explains why buying locally grown foods is better than buying organic food trucked in from thousands of miles away. Within the four seasonal chapters, the recipes are organized into three sections: soups, salads, and sandwiches. Home cooks can mix and match with recipes such as Fresh Pea Soup with Morels, Crispy Prosciutto and Leek Salad with Mustard Dressing, and Grilled Spicy Lamb Sandwiches on Flat Bread with Pistachio Relish (spring), or Squash Soup with Roasted Chestnuts and Pancetta, Pomegranate Glazed Quail with Cinnamon and Raisin Tabbouleh, and Gorgonzola, Pear, and Honey Open Sandwiches (autumn). The recipes are simple and easy to prepare because the fresh ingredients speak for themselves, and each includes a full-color photo of the finished dish.

[Soup for All Seasons](#) Sky Pony

For Brad McCrorie, there is only one way to make a really delicious soup. You have to get to the market and select the freshest, most mouth-watering ingredients in season sea-food, fruits, vegetables, cheses, and herbs and use one the recipes in this book to create a masterpiece. Cream of Red Snapper Duck Montmorency with Port Quail Perigordine with Truffles Mandarin Orange with Lime and Fresh Dill Veal with Grapes and Sherry Creoled Clams Cream of Onion and Stilton Cheese These and other, more traditional, favorites (Chicken Noodle, French Onion Soup, Mulligataway) are guaranteed to wake your tastes buds and spice up your meals whatever the time of the year.

**Zuppe: Soups from the Kitchen of the American Academy in Rome, Rome Sustainable Food Project** Appetite by Random House

Explore the joys of cooking with children while enjoying some delicious seasonal soups! Soup is delicious in every season, and this delightful cookbook includes more than thirty recipes for fall, winter, spring, and summer soups, as well as related recipes for bread, salads, and snacks. Using tasty ingredients and winning combinations, Chef Gary Goss proves that even beginning chefs can create scrumptious soups, such as the charmingly named Ch-Ch-Chili, Polka Dot Soup, Abracadabra Soup, Full Moon Soup, and Best Buddy Soup. Most notably, however, are Jane Dyer's ethereal illustrations that gracefully accompany the recipes, offering images of dancing celery and sunbathing tomatoes that are sure to keep kids engaged while in the kitchen. This is a wonderfully whimsical cookbook for the whole family. Blue Moon Soup, originally published more than twenty years ago, is a quintessential cookbook—and a beautiful gift book for holidays and birthdays alike! Blue Moon Soup is the winner of such awards as the Smithsonian Notable Books for Children, Nappa Award, Oppenheim Toy Portfolio Gold Award, Real Life Award, and Bookbuilders of Boston, as well as the Parents' Choice Award.

[Farm to Table](#) Rodale Books

52 of the best-selling recipes from the soup geniuses at Fraser's Fruit & Veg. From Alternative Scotch Broth to Persian Root & Fruit, this is your seasonal guide and soup bible for simple, healthy and cost-effective meals.

[Healing Herbal Soups](#) Penguin

A seasonal soup cookbook for wonderful recipes throughout the year. This delightful book is filled

with mouth-watering soups for all seasons, with Hearty Winter Soup for cold snowy nights, and delicious Gazpacho for summer days. There are time-honoured favourites such as Scotch Broth and Cheesy Cauliflower and Broccoli Soup, and more sophisticated soups for special occasions, like the Salmon and Dill soup. Divided into seasons, there are recipes to suit any time of the year, with basic recipes to more complex ones for experienced chefs. These wonderful dishes come from the knowledgeable WI and are simply delicious.

[101 Greatest Soups on the Planet](#) Victory Belt Publishing

From the author of the bestselling Platters and Boards comes this versatile collection of 85+ go-to recipes for soups, soup fixings, and more. Plus 100 beautiful photos that will make you instantly crave a luscious bowl of soup! Every day is a good day for soup! From broths and gazpachos to chowders and chilis, this flexible cookbook is overflowing with scrumptious soups for every season. These simple base recipes for healthy, yummy soups are easy to prepare and so satisfying. And the best part? You can riff on them endlessly with toppings and fixings—add mini meatballs, grilled cheese croutons, or a handful of grains. Or transform yesterday's soup into an entirely new dish: Carrot-Orange-Ginger Soup becomes a savory breakfast oatmeal; leftover Tomato-Watermelon Gazpacho makes a pitcher of Bloody Marias; French Onion Soup is reinvented as a bubbling, golden strata! Soup lovers, healthy eaters, and busy parents and professionals will love these veggie-forward recipes that never get old and make weeknight cooking a breeze. Tips for batching and freezing soups and instructions for using an Instant Pot or a slow cooker ensure stress-free meals, with less time in the kitchen and more time at the table. With gorgeous photography and a bonus section on soup accompaniments (think breads, salads, and slaws), Every Season Is Soup Season is a one-stop-shop cookbook. Everyday soups have never been so simple—or so incredibly delicious. MORE TASTY RECIPES FROM BELOVED AUTHOR: Shelly Westerhausen Worcel, author of the bestselling book Platters and Boards and companion volume Tables and Spreads, delivers another dynamite, trend-forward package full of stunning photography and accessible recipes. Her soups are downright delicious, and her ideas for reinventing them couldn't be more creative. Feast your eyes on the gorgeous photography, then fill your belly with a bowlful of tasty soup! GREAT VALUE: With easy base recipes and tons of ideas for customizing a bowl of soup, dressing up leftovers, and repurposing them into an altogether new dish, this book is an arsenal of soup know-how and offers great value for the price. More than 85 recipes + 100 photos = tons of excellent content! ACCESSIBLE, VEG-FORWARD RECIPES: More and more people are looking for ways to eat healthier and sneak more plants into their diet. This book offers a trove of vegetable-forward and plant-based recipes that work for all diets and are easy to adapt for omnivores. Instructions for using the Instant Pot, slow cooker, and stovetop make these recipes approachable for cooks of all levels. REAL-LIFE COOKING: Soup and one pot meals are the best—they're simple and inexpensive to make yet filling and comforting to eat. They also make great leftovers. This book is the perfect self-buy or gift for the cook in your life. It's certain to end up soup-stained with dogeared pages from years of love and use. Perfect for: Soup-lovers and followers of #Souptember Home cooks of all levels Busy professionals who enjoy leftovers for lunch Busy parents who need easy-to-customize meals Fans of Platters and Boards, Tables and Spreads, and such bestselling cookbooks as The Soup Book, Ina Garten's Modern Comfort Food, or Jamie Oliver's One Gift-givers looking for a lovely holiday or housewarming present or anytime gift for foodies

[A Tradition of Soup](#) Simon and Schuster

This 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.

[Fraser's Seasonal Soups](#) Pan Macmillan

Full of tempting ideas, the soup recipes in this compilation are all satisfying, refreshing, and healthy. The recipes all feature new twists on beloved classics are accompanied by an amazing selection of unusual and tasty side dishes. Featuring traditional gems like Carrot and Coriander or Chicken Noodle Soup to more unusual recipes like Sweet Pepper and Chorizo Soup, Moroccan Lentil Soup with Coriander Oil, Chilled Watermelon Soup and Celery Soup with White Stilton and Apricots, this is the perfect book for inspirational seasonal cooking.

[Every Season Is Soup Season](#) Main Street Books

From one of America's most prolific and beloved cookbook authors comes a compendium of unique recipes for a universally appealing subject. This broad collection of soups, broths, bisques, and chowders ranges from summer coolers and hearty, warming stews to smooth, creamy soups and fiery broths. Marked by their straightforward preparation, accessible ingredients, and original pairings, Ojakangas's collection not only taps into her Scandinavian heritage but into flavorful

soups from around the world—there's Swedish Pea, Moroccan Vegetable, Borscht, and Chicken and Dumplings to Feijoida, French Onion, Italian Meatball, and Asian Lemon Ginger. The bread recipes alone could fill a cookbook. Loaves, buns, sticks, and flatbreads are here, along with pretzels, pitas, toasts and focaccias. Organized by season and complemented by evocative photographs, *The Soup & Bread Cookbook* is an ideal volume for anyone who takes comfort in the essential pleasures of a bowl of soup and warm bread.

*Soups for All Seasons* WeldonOwn+ORM

Soup is delicious in every season, and this delightful cookbook includes over thirty recipes for fall, winter, spring, and summer soups, as well as related recipes for bread, salads, and snacks. Using tasty ingredients and winning combinations, Chef Gary Goss proves that even beginning chefs can create scrumptious soups! Recipes are charmingly named: "You Can't Elope" (a cold cantaloupe soup) or "Sob Soup" (made with onions). Most notably, however, are Dyer's ethereal illustrations

that gracefully accompany the recipes, offering images of dancing celery and sunbathing tomatoes that are sure to keep kids engaged while in the kitchen. *Blue Moon Soup*, originally published fourteen years ago, is a quintessential cookbook—and a beautiful gift book for holidays and birthdays alike! *Blue Moon Soup* is the winner of such awards as the Smithsonian Notable Books for Children, Nappa Award, Oppenheim Toy Portfolio Gold Award, Real Life Award, and Bookbuilders of Boston, as well as the Parents' Choice Award. Explore the joys of cooking with children while enjoying some delicious seasonal soups!

*Souplove* Random House

Much more than a collection of remarkable soups, Mona Talbott's *Zuppe* is also a wise and gentle tutorial on the "the beauty and delicious rewards of frugality" and how the humblest foods can be the most profoundly satisfying. In addition to 50 recipes, Talbott shares approaches and techniques that can change the way a cook thinks about economy, improvisation, and using all the

flavors and nutrients inherent in each ingredient. A Chez Panisse graduate, Talbott was chosen by Alice Waters to be Executive Chef of the innovative Rome Sustainable Food Project at the American Academy in Rome. There, while cooking for the Academy's creative community of scholars, historians, artists, archaeologists, and architects, Talbott perfected a repertoire of dishes made from local, seasonal, organic ingredients. Central to the menu are soups. Inspired by the traditions of *cucina povera*, the so-called "cuisine of the poor" that has been the source of so many brilliant Italian dishes, Talbott's recipes waste nothing, employ the concept of *arrangiarsi* ("making do"), and skillfully transform leftovers. And, in another nod to the wisdom and economy of traditional kitchens, she also points out which soups can easily be made into one-dish meals with the addition of a single ingredient such as a poached egg, a piece of grilled toast, or even clams. Organized seasonally, *Zuppe* also serves as a practical guide to using the bounty of farmers markets throughout the year.