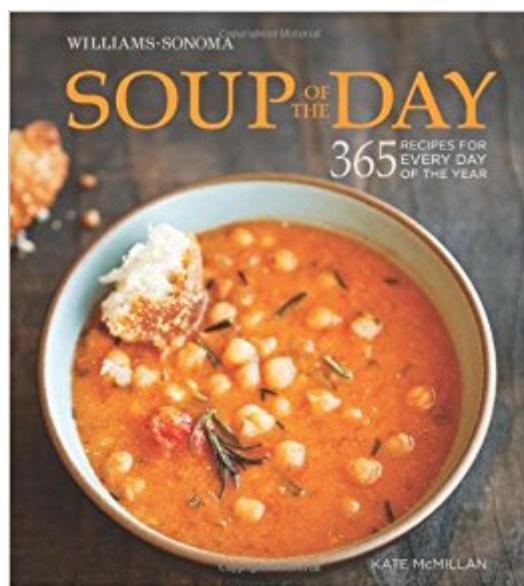


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# **Soup Of The Day (Williams-Sonoma): 365 Recipes For Every Day Of The Year**



## 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

"I'm a soup fanatic. So, you almost have to stop me from shaking as I turn the pages. 365 soup recipes! Really? Yes, really. It's printed on a nice premium white gloss stock. It has great page feel. Vibrant color images by Erin Kunkel add to the allure of the recipes. It's all soup, so you need to keep it entertaining. The way in which the cookbook is divided into days and months does that. They have found a perfect way to keep a single subject cookbook interesting from start to finish."

(The Cookbook Man (cookbookman.com))

Kate McMillan is chef and owner of an eponymous catering company and an instructor at Tante Marie's Cooking School in San Francisco. After nine years of working as an event planner and in advertising sales at Vogue, Glamour, and People magazines, Kate decided to seriously pursue her passion for food by attending the California Culinary Academy and graduated from Tante Marie Cooking School in San Francisco where she honed her culinary skills. She began taking small catering jobs while in culinary school and has since grown her business to include everything from casual dinner parties for 8 to passed hors d'oeuvres soirees for 400. Kate lives in San Francisco with her five-year-old twins Emily and Grace, who already enjoy helping in the kitchen (especially when it involves cupcake batter). Erin Kunkel is an award-winning food and lifestyle photographer who works around the world, and calls the foggy outerlands of San Francisco home. When she's not behind the camera, she can be found gardening, cooking and dreaming of warm water surf spots.

Strange, but the Kindle edition I got had nice color pictures for some of the soups, but not all! Only had pictures for maybe 20% of them. The earlier edition of the hardbook that we saw had pictures for every soup. I redownloaded the book, and was the same.

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...most of which are full page pictures\* More than 70 soups are vegetarian as written; a good deal more can be made with meatless alternatives such as a vegetable broth vs. chicken stock or just withholding the meat ingredient altogether\* The soups are indexed both by ingredients and by type (e.g. Stews, Pastas, Chowders, Chilled, etc.)

I bought this for my wife for Christmas in 2012. She's a great cook and has loved this book. We have had approx. 12 of the soups/stews so far and approx. 10 of them are recipes she'd do again. You can do 1 a day, but if you're like us, you'll pick and choose (easy to do with the book's organization) and modify to meet you're tastes. This book has been great to get new ideas and has become her go-to book for a hot meal on a cold evening. Highly recommended.

A soup-er Christmas present for someone who loves to assembler soups. Organized by seasons, so you can find ideas comparable with the temperature and available local produce

i bought this as a gift for my sister, who likes to cook, especially soup. she really likes the book because it has given new ideas for soups and she adds her own ingredients to suit her taste.

I've tried several soups this past month since receiving the book. Each has been flavorful and just right. There are a huge variety of recipes from complicated to simple, from interesting ingredients to standard ones. This is now my go-to book for soup recipes.

We have had some of the soups in this book and so far everyone of them has been very tasty. I will really enjoy this, this summer having cold soups on my deck along with our bbq's. If you ever wanted a big variety this is the book to get.

This book is really beautiful. There are stunning photos and great recipes. Really happy with this purchase. Great cook book.

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