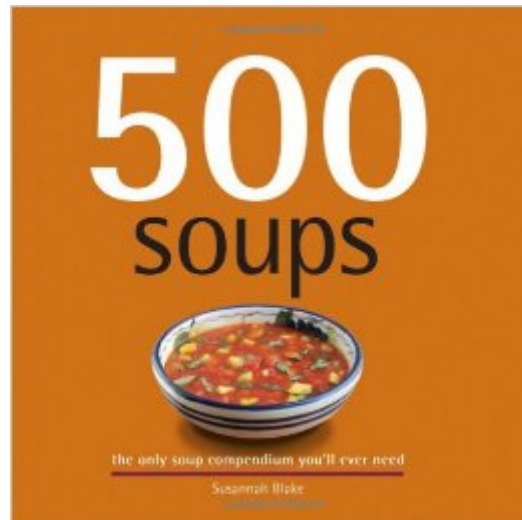


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# 500 Soups: The Only Soup Compendium You'll Ever Need (500 Cooking (Sellers))



## Synopsis

This compendium is crammed with 500 mouthwatering soups and packed with inspirational ideas for every kind of soup, broth, bisque, chowder, potage, and consomme. Every page is filled with ideas and tips to ensure success. 500 Soups contains an irresistible collection of soups, broths, bisques, and chowders from sophisticated, chilled soups for summer and healthy soups for the body-conscious to hearty, warming feasts, smooth and creamy indulgences, and hot and fiery soups for the brave. With fabulous soups for every occasion, take your pick from cool and chilled, smooth and creamy, healthy and wholesome, meals in a bowl or soups that you can whip up in 20 minutes or less. With more than 500 recipes split into ten easy-to-use chapters, you are sure to find the perfect recipe whether it is for a laid-back lunch with friends and family, a soothing restorative, the ultimate in comfort food, a sophisticated starter, or just a simple supper.

## Book Information

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## Customer Reviews

Many cookbooks, especially those written by celebrity chefs, suffer from too much complexity. I call it the "making their mark disease" because it seems to be about showing off more than writing great recipes real people can prepare and enjoy. I favor cookbooks that present fairly simple, adaptable recipes, like '500 Soups'. Just like my other current favorite cookbook, 'Quick & Easy Thai: 70 Everyday Recipes by Alison Miksch', 500 Soups has a number of delicious recipes accompanied by color photos, and then variations on each recipe. Of course because it has more recipes it has many more variations. It includes recipes for making beef, vegetable, fish, and chicken stocks from

scratch. All the recipes use scratch ingredients, and you can elect to use bouillon, base, or prepared stocks. All ingredients should be available in any grocery store. Most recipes use measurements that are easy to multiply or divide, and are easy to adjust according to your own tastes. For example, I don't care for flaming hot spices, just a touch of heat, so I always reduce those. Some are good for preparing in batches and freezing, some are better prepared and eaten fresh. There are broth soups, creamy soups, and red sauce soups, some with meat and fish, some vegetarian. Something for all occasions. (Plain yogurt is a nice substitute for heavy cream and coconut milk. Not quite the same because it adds a bit of tang. Add it at the very last or it will separate and look yucky.) Here is a sampling: Red-hot spicy chickpea and pasta soup, potato and garlic soup, beef and barley soup, ginger and salmon soup, spicy sausage and bean soup\*\* April 2012 I still love this cookbook and use it frequently!

I have tried about 10 soups so far from this book, and all of them have been fantastic!! The instructions are easy to follow and the pictures make you salivate in anticipation. A must have for any soup lover!!!

The 500 soups provides 125 recipes for a variety of soups from everyday to exotic variations. Each of the 125 recipes has four minor variations that tweak the item into a different version by adding a new flavor profile. This is hands down the best cookbook in the series and provides excellent recipes for easy use. There are tons of great flavored soups that are easy to make from this book and many ones that are hearty enough to serve as a meal. This truly is an essential book for those who like to make soups.

When I saw 500 soups, I was expecting a wider variety of recipes. What you get is about 75 recipes with 5 to 10 variations of the recipe at the end of the chapter. Variations can be changing mint for parsley or make it vegetarian by using vegetable broth vs chicken broth. There are a few interesting variations but in most cases the variations seem like the author is stretching to get to the 500 number versus providing 500 unique recipes. A picture for about 2/3s of the main recipes is nice. The small size of the book takes getting used to and I'm not a fan. I also wish there was a total cooking time at the top of each main recipe. You need to read through the recipe and judge how long it will take so no way of flipping through to find quick versus lengthy recipes. I'm still looking for that complete soup cookbook.

I have been "accumulating" soup cookbooks from Amazon and also eBay for a soup feast I am planning. One thing about buying books online, you don't enjoy that ability to leaf through them and see if they really appeal so the reviewer information is really helpful. So, with a stack of soup books on hand, I will say that this one and New England Soup Factory Cookbook: More Than 100 Recipes from the Nation's Best Purveyor of Fine Soup (Marjorie Druker, Clara Silverstein)[nice but a tad expensive] are the standouts for the appeal of the recipes, photos (a must), and general organization. Once you get too many books (I think I'm there!), the recipes start repeating and it's difficult to find anything new. This is a small compact book but I love the photos and the pages on "variations" for each recipe. These variations are how they cram 500 recipes in such a small volume! I would say this book is a great resource and priced fairly for what it provides to readers.

I purchased this book looking for a source for my cold weather favorite.... soups. I browsed through Amazon's offerings of soup cookbooks and came across this one. When it arrived, I immediately dove in and was very pleasantly surprised. Many of the recipes are tried and true so I don't need to go over them. What I liked most about this book was that it brought a number of my favorite recipes together in one spot... except for Tuscan Bean Soup, which is sadly missing from a lot of these type cookbooks. What I didn't like was the variety included things I know I will never try, but that's with almost every cookbook. But the ratio was about 50/50. Not bad actually for a soup cookbook. Between the chapters are pages that give you variations for recipes in the previous chapter, handy for the newer cooks and gives thought to more seasoned cooks. There are some, what I consider to be, 'exotic' ingredients... things you wouldn't normally have around the house... but that may be just my house. However, that annoyed me... especially the seafood recipes. Not that I don't like seafood... I just don't see a lot of seafood soups other than chowders in my life and feel there could have been more heartier fare in their place. Either way, this little book is worth its price indeed. One of the few cookbooks that will last in my library. I do recommend it to those looking for a collection of soup recipes all in one spot.

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