



Every Soup has a Story....

Old Bay Tomato Bisque (Vegetarian)

Ingredients: Onion, garlic, tomato, butter, cream, lemon juice, olive oil, salt, Old Bay Seasoning (™)

Heating Instructions:

Stove Top: Place soup in a pot and heat on the stove until just boiling.

Microwave: Place soup in bowls and heat on high for 2 minutes, stirring after 1 minute.

Serve & Enjoy!

The Soup Starts here:

Check out the QR code for feedback forms, ordering and more soup info!



Old Bay Tomato Bisque: Happy Stone Soup wildcard week!

The extra soup this week is the Old Bay Tomato Bisque. This was one our most popular soups from December. One of our subscribers described it as perfect. Another compared it very favorably to a popular locally made tomato orange soup. A staff member declared it to be “dank” That’s enough praise to indicate we should be refining this Stone Soup to be the best tomato soup in town. **Serving**

suggestion: Can’t beat a grilled cheese...

Here’s another opportunity to engage deliciously with Stone Soup! Stone Soup’s doing monthly pop ups. Each month brings a delicious take out feast. This month Emily DaSilva (who made the fantastic Caldo Verde soup 2 weeks ago) has created a Brazilian feast for this month’s pop up on April 15th. Sign up on through our website stonesouppdx.com

WE’RE INTERESTED TO KNOW WHAT YOU THINK! Fill out 12 soup feedback forms and Stone Soup will give you 1 FREE MONTH soup subscription..Free... on us!