



## Every Soup has a Story....

### **Brown Butter Cauliflower (Vegetarian,GF)**

Ingredients: Cauliflower, Butter, Water, Half and Half, Lemon, Non Fat Dry Milk, Salt, White Pepper

### **Mushroom Pozole (Vegan, GF)**

Ingredients: Cremini Mushrooms, onion, red peppers, garlic, tomato, ground chilies, coriander, cumin, cinnamon, hominy

### **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:**

Welcome to something exciting!! Thank you so much for continuing to support Stone Soup through our soup subscription program. This is the first week of many. We are excited and we hope you are too!

We have two soups this week. The first one, the Brown Butter Cauliflower, is a perfect example of taking simple ingredients and making something magic out of them. By itself, cauliflower is easy to pass over in the vegetable aisle. But dress it up a little bit and it makes for a perfect creamy winter-time soup. The brown butter gives the soup it's nutty sweetness. This is the basis for many of the soups we used to make at my restaurant, Park Kitchen. Focus on 1 fantastic local vegetable, add 1 or 2 supporting ingredients to the soup to make it shine. Simple and delicious.

The second soup this week, Mushroom Pozole, is one of my favorite dishes to make and eat. Pozole is a traditional Mexican stew, normally made with a meat like pork shoulder. There seem to be as many different recipes for pozole as there are cooks who love to make it. It rides the line between soup and stew. That's why I like it so much. To make this vegan soup, we took that traditional pork base, but swapped in mushrooms. The result is a truly flavorful and slightly spicy soup that will warm you up on cold nights.

We hope you enjoy this week's soup. WE'RE INTERESTED TO KNOW WHAT YOU THINK! These soups will hopefully become a part of Stone Soup's retail line of soups and sauces. We want to make them better with your help. With each soup we'll email you a feedback form so you can tell us what you think. Fill out 12 feedback forms and Stone Soup will give you 1 FREE MONTH soup subscription..Free... on us!