



Every Soup has a Story....

Old Bay tomato Bisque (Vegetarian,GF)

Ingredients: Tomato, Onion, Garlic, Old Bay, Half and Half, Salt, Lemon, Olive oil

Curried Carrot and Red Lentil (Vegan,GF)

Ingredients: Carrot, red lentil, onion, garlic, ginger, curry powder, curry leaf, bay leaf, fenugreek, salt, sherry wine, olive oil, lime juice

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:

Thank you so much for continuing to support Stone Soup through our soup subscription program.

Old Bay Tomato Bisque: Tomato soup is the gateway to tomato infatuation for so many people. It's no different for those of us here at Stone Soup making meals for housing shelters. We love serving tomato soup and grilled cheese for family meal. One of our Chef-trainers suggested pairing up tomatoes with Old Bay Seasoning. Being curious cooks, we dove in and made a tomato bisque spiked with Old Bay seasoning. WOW! HELLO! BIG HIT! Second helpings please. We hope you like it too. **Serving Suggestion:** Grilled Cheese with your tomato bisque is a classic combo.

Curried Carrot and Red Lentil: Making vegan soups can be challenging. Sometimes the flavor's there but not the texture. Sometimes it's not savory enough to satisfy our salty cravings. How do crafty cooks make vegan soups hearty enough for meat eaters? Enter...the lentil. Savory. Satisfying. Nutritious. Delicious. Lentils are all that, and more. You don't have to be vegan to enjoy this soup. Doesn't hurt that the beautiful orange color can brighten up a Portland winter day. **Serving Suggestion:** Make a meal out of this soup by serving it with big slices of grilled eggplant and toasted naan bread.

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!



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