



Every Soup has a Story....

New England Clam Chowder (GF)

Ingredients: Surf clams, cured bacon, new potatoes, half and half, dashi (Konbu seaweed, dried bonito flake), seaweed, thyme, salt

Split Green Pea with Roasted Garlic (Vegan, GF)

Ingredients: green split peas, garlic, english peas, parsley, salt, olive oil, spices, lemon 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:

Hey! Thanks to your feedback, we've put a lot of information about the soups on this QRC. Let us know what you think about using the QRC.



New England Clam Chowder: If Escoffier were to categorize the clam chowder I grew up eating it would have surely end up in the "Pomme Puree" category rather than soups. I'm not sure how the misbegotten clam-mash of old became one of my favorite childhood soups. Maybe it was the oyster crackers that always came with it.

This chowder isn't the clam-mash of old. You may notice the subtle savory smoky-ness from dashi. There's also a fair amount of seaweed in this chowder. I like to believe the hale and hearty seafaring New Englanders who hammered out the original recipes included delicious seaweed into their chowder too. **Serving suggestion:** Oyster crackers!

Green Split Pea and Roasted Garlic: Stone Soup has made the cured pork lovers version of this soup many times over the past 2 years. The version you lucky subscribers are enjoying is vegan. The english peas and parsley pureed into the green split peas give it a bright spring vibe that hip Stone Soupers tend to dig. The green revolution is upon us. Let's eat it. **Serving Suggestion:** Serve this with a simple Frisee salad with lemon vinaigrette, croutons and shaved parmesan.

We hope you enjoy this week's soup. WE'RE INTERESTED TO KNOW WHAT YOU THINK! Fill out 12 feedback forms and Stone Soup will give you 1 FREE MONTH soup subscription..Free... on us!