



Every Soup has a Story....

Carrot Ginger Soup (vegan, GF)

Ingredients: carrot, ginger, olive oil, salt, sherry wine, garlic, thyme, cinnamon, chili flake

Velvety Celery Root and Almond (Vegan, GF)

Ingredients: celery root, celery, almonds, almond milk, olive oil, celery seed, 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:

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

Carrot Ginger Soup:

It doesn't get more simple and direct than this winter elixir. The sum is definitely more than the four basic parts that go into this lovely pureed soup. On a philosophical level, carrot soup allows those eating it to ponder the simple deliciousness and versatility of carrots. Breathe in the carrot...Breathe out the carrot. On a more concrete note, we are very proud of our Tier 2 participant who was hands-on in every aspect of prepping, cooking, pureeing and perfecting this batch of Carrot Ginger Soup!

Velvety Celery Root and Almond Soup:

"It's big and ugly," said one of our participants about the large bulb of celery root on the cutting board. It certainly is. Celeriac is easily passed over in the isles of winter produce. It's gnarly, cragg-y armor exudes a "don't mess with me" vibe. What's inside is another story. Celery root presents so many delicious options for cooks. It's wonderful in soups, gratins, pickles and can even be substituted in for potatoes in the classic British dish Bubbles and Squeak, if that's your thing.

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!