



Every Soup has a Story....

Miso Soup

Ingredients: Dashi stock (seaweed, dried skipjack tuna flake), miso paste, tofu, mushrooms, carrots, seaweed, bok choy, soy sauce, salt

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. This week is our Bonus Soup, the 5th Thursday of the month, and thus we all get the Stone Soup (basically chef's choice!).

Miso soup isn't in the regular rotation for Stone Soup's meal production. I wish it was. If Matzo Ball soup is the familiar culinary penicillin for New Yorkers, the same can be said for miso soup and Japanese folks. Slurping down miso soup on a cold winter night feels like the Corona virus could go #U%@ itself. Not tonight, pesky virus. Enough ranting.

For many of us who didn't have the privilege of growing up eating the wonderful foods of Japan, miso soup is the gateway into Japanese cuisine. Delicate, deceptively simple, beguilingly savory, miso soup is hard to resist. In its basic form, Miso soup is nothing more than warm dashi stock and miso paste whisked together. In this version, we've made a hearty and satisfying soup that can almost make a full meal by itself. Pair this miso soup with a small rice bowl or some supermarket sushi and you've got yourself a meal.

We hope you all have a safe and fun New Year. We'll feed many of you for our January soup subscriptions. Again, many thanks for supporting Stone Soup. We appreciate all of you!