



Every Soup has a Story....

Curried Butternut Squash (V, GF)

Ingredients: Butternut squash, onions, coconut milk, curry paste, spices, salt.

Christmas Soup with Ham (GF)

Ingredients: pinto beans, onions, cabbage, sauerkraut, parsley, ham, garlic oil, butter, chicken stock, salt, spices

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.

The Soup Starts here:

Check out the QR code for feedback forms, ordering and more soup info!



Curried Butternut Squash (V, GF): I wish you could smell the tilt skillet when this soup is being made. This soup works because of how diverse the flavors are. The sweetness from the butternut squash, the spiciness from the curry paste and the creaminess from the coconut milk. Curried Butternut Squash soup was all the rage in 2022. I have no doubt that it will continue to be popular in 2023. We're happy that both our subscribers and our Zupan's grocery store fans have taken a liking to it. **Serving Suggestion and Garnish:** Have you heard of the Italian topping/sauce, *Gremolata*? It's usually added to garnish your meats (think chimichurri). Well, there is a Thai version that you should definitely try this week. In a saucepan, add minced garlic, chopped shallots and peanuts and stir frequently. No oil needed. Once that mixture cools, add lime zest and minced cilantro. Add a heaping serving over your warm bowl of Curried Butternut Squash.

Christmas Soup with Ham (GF): We hope you had a wonderful, snowy, cozy holiday season with your family and friends. We make this soup at the end of the year to remind us of those special times. In the past we have used Kielbasa sausage but this time around we are using ham. Pork products, beans, cabbage and vegetables are always a good combination when crafting a soup. Each spoonful has depth of flavor, protein, fiber, and saltiness.

Serving Suggestions: A warm bread is always the answer! Stop by Zupan's Market for all your bread needs. How about a Challah this time?

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