



## Every Soup has a Story....

### **Mushroom Barley Soup (Vegan)**

Ingredients: barley, cremini mushrooms, garlic, shitake mushroom powder, red wine, soy sauce, salt, spices

### **Meaty Chili**

Ingredients: onions, garlic, ground beef, tomatoes, pinto beans, red peppers, chilies, spices, olive oil.

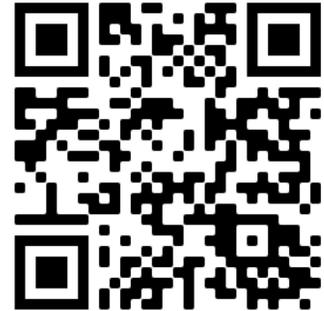
### **Heating Instructions:**

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!



### **Mushroom Barley Soup:**

Mushrooms are a polarizing ingredient. Currently, mushrooms are the new “it” ingredient ...Or so say the food literati. Here at *The Stupendous Stone Soup Soup Factory*, we can't live without mushrooms and always have at least 10+ pounds in our walk-in.

Mushrooms are our umami buddies. They're one of our go to choices when we need to make a savory, filling, delicious vegetarian dish. Many of our staff and those who we help to feed on a daily basis have chosen not to eat meat. We applaud that choice. Mushrooms help make that choice delicious and our mushroom barley soup is a prime example of vegetable based delicious-ness. **Serving Suggestion:** A hearty roasted squash, walnut and goat cheese salad.

### **Meaty Chili:**

Stone Soup's Chili has been one of the most consistent items on our menu throughout the entire pandemic response. The positive responses we've gotten over the past 2 1/2 years for our chili was one of the reasons why we thought about starting our Stone Soup subscription project. It's a favorite for our shelter meals so why not create a bigger market for it? Right? We've made about 5 gallons of vegan chili every other week for the past 2 1/2 years. That's about 325 gallons of chili, feeding almost 1500 people. How about that for tried and true? **Serving Suggestions:** Break out the chili accompaniments, sour cream, green onions, avocados, chips, etc. and make a warm taco salad with this chili as the base

**Thanksgiving pick up will be on Wednesday November 23rd. Please let us know if you want to double up on soups for Thanksgiving. Email [scott@stonesouppdx.com](mailto:scott@stonesouppdx.com) or [julia@stonesouppdx.com](mailto:julia@stonesouppdx.com) to order extra soup!**