



Every Soup has a Story....

Corn Chowder (GF)

Ingredients: Corn, potatoes, onions, bacon, half-and-half, poblano peppers, cilantro, lemon juice, spices, salt

Gazpacho (V,GF)

Ingredients: Tomatoes, red bell peppers, cucumbers, almonds, garlic, olive oil, sherry wine, spices, salt

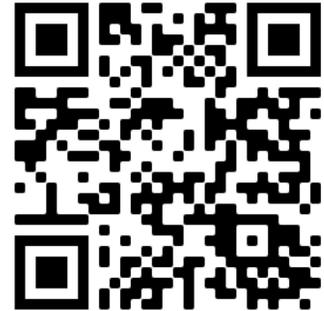
Heating Instructions:

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.

The Soup Starts here:

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



Corn Chowder (GF): Even though it's been extremely hot these last few weeks, a creamy chowder in the middle of the summer is always a good idea. With only a few ingredients, some may mistake this as a simple soup. It is not. There are many steps to producing this soup that helps develop the flavor overtime. A

chowder is considered similar to a stew with ingredients like fish (clams), pork, milk, potatoes and onions. Many believe that chowder was originally founded in Canada by the French. They sourced fresh fish and added it to a cauldron, stirring periodically and creating the infamous clam chowder that we all know and love. **Serving Suggestion and Garnish:** Grilled seafood and Chives on top!

Gazpacho (V,GF): Originally from Spain and Portugal, Gazpacho is a cold, raw vegetable soup. It is best served cold because you are intended to eat it on a hot day with hopes of cooling down. The most common ingredients are tomatoes, peppers, cucumbers, oil and water. When you're eating this soup, imagine you're in downtown Barcelona listening to live music and admiring the architecture. **Serving Suggestion:** Pasta salad and a nice piece of crunchy bread with olive tapenade.

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!