



Every Soup has a Story....

Caramelized Onion Soup (V,GF)

Ingredients: Onions, sherry wine, mushroom powder, olive oil, sherry vinegar, tamari soy, salt, spices.

Chilled Zucchini Soup (GF)

Ingredients: Zucchini, onions, garlic, fennel, poblano peppers, buttermilk, fennel seed, pepper flakes, lemon juice, 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!



Caramelized Onion Soup (V,GF): The ingredients for a good caramelized onion soup should read: Onions, stock, time and patience. Sounds simple enough. The last 2 ingredients are the secret sauce here. How many of us have time AND patience? Some cooks meditate to get into the headspace to make this soup. We took it one step further by making this soup vegan, substituting mushroom powder for the traditional veal stock in this soup. **Serving suggestions:** Top this soup with a large rustic piece of Gruyere toast.

Chilled Zucchini Soup (GF): Have we told you all how much we love chilled soups here at the Stone Soup Central Campus? We wish every month was appropriate for chilled soups. Alas, like seersucker, white pumps, and pickleball, chilled soups become momentarily declassé once the kids go back to school. Julia suggested squeezing one more elegantly marvelous chilled soup in before summer leaves us. We couldn't agree more. The zucchini and fennel notes in this soup are the height of late summer culinary fashion. **Serving and Wardrobe Suggestion:** Garnish this soup generously with spicy grilled prawns, shaved fennel and cherry tomatoes marinated with lemon and olive oil. Next, don your white chifon, pack up the picnic basket with Chilled Zucchini Soup and suggested garnish and soak up the sun at your neighborhood park.

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!