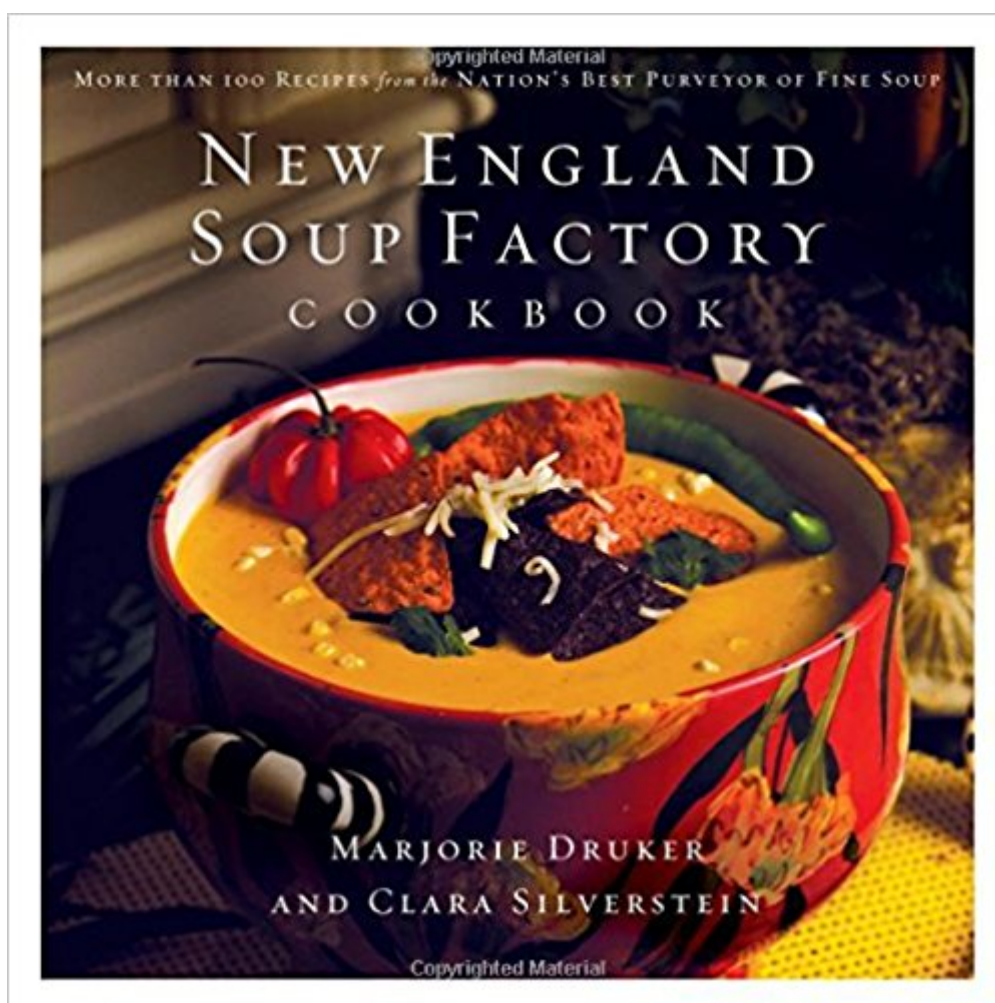


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New England Soup Factory Cookbook: More Than 100 Recipes From The Nation's Best Purveyor Of Fine Soup



Synopsis

More than 100 of the best soup recipes Boston has to offer accompanied by fun stories and beautiful full-color photography. Marjorie Druker is passionate about soups. She fell in love with soups when she first heard the story Stone Soup. After attending Johnston & Whales, Marjorie created the menu for the popular Boston Market restaurant chain, and soups were always her favorite. "My niche is taking what people like to eat and turning it into a soup," she says. The New England Soup Factory restaurant has won the Best of Boston award four times. People skip school to eat their soups. A pregnant in labor stopped by the restaurant on the way to the hospital to satisfy a last-minute craving. New England Soup Factory soups are like no other soups. And now you can recreate these delicious soups in your own home. The New England Soup Factory Cookbook contains 100 of Boston's best-tasting traditional and creative soup recipes. The book also includes a chapter on sandwiches and salads to accompany such soups as . . . New England Clam Chowder Wild Mushroom and Barley Soup Curried Crab and Coconut Soup Raspberry-Nectarine Gazpacho Cucumber-Buttermilk Soup

Book Information

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Customer Reviews

Starred Review. Druker, executive chef and co-owner of Massachusetts eatery the New England Soup Factory, joins veteran Boston-based food writer Silverstein to weave personal stories of the region with mouthwatering recipes in this instant classic, a must-have for soup lovers. Standards like Beef and Barley, Split Pea with Bacon and Potatoes, and Hot and Sour Soup sit comfortably next to innovative combinations such as Butternut Squash Soup with Calvados, Gorgonzola Cheese and Prosciutto or Yellow Tomato Soup with Jasmine Rice. Aside from the stock-making, which

Druker and Silverstein heartily endorse, most of the soups and accompanying sides come together in minutes, producing a quick, hearty meal that few dishes can match for sheer satisfaction. Many recipes highlight just a handful of ingredients (Roasted Yellow Beet and Pear Soup with Blue Cheese; Sweet and Sour Cabbage Soup with Dill; Apple, Onion and Cheddar Soup) and call for little else, keeping recipes simple, costs low and flavors bold. Recipes are grouped intuitively by theme (cheese, chicken, chowders, etc.) as well as by season, ensuring that the perfect bowl of soup is never far away. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

Marjorie Druker is executive chef and co-owner of the New England Soup Factory. A graduate of Johnson & Wales, she has received four Best of Boston awards from Boston Magazine and has appeared twice on the Food Network. She currently cohosts All Fired Up, a local cooking show in Boston. Clara Silverstein is the author of the memoir *White Girl: A Story of School Desegregation* (University of Georgia Press, 2004), and a forthcoming cookbook, *The Boston Chef's Table* (Globe Pequot Press). A former food writer and editor at the Boston Herald, she has also contributed articles to *Runner's World*, the Boston Globe, *The Oxford Encyclopedia of Food and Drink in America*, and several literary magazines and anthologies. --This text refers to an alternate Hardcover edition.

First, this book is so beautifully made. The pictures are great. The recipes easy to read. Second, I am not a chef or cook. This was the first and only cookbook I have ever purchased. But the "Sweet Potato, Wild Barley, and Chicken" soup just called out to be made. I did it, even creating my own stock per the instructions. My wife (a GREAT cook) could not believe what she was seeing. I even bought a 20 quart All Clad stock pot. Now she really couldn't believe what was happening. But I tell you, that soup was THE BEST. Third, my wife now makes several of the soups found in this book on a regular basis. Fourth, I am now buying this book for others in my family. A gem.

If you only have room for one soup cookbook, this is the one you want! Purchased it 6 years ago, and have come back to purchase several more as gifts since then, based on the responses we get from guests whenever we serve a soup from this book. We frequently make double batches so we can freeze any leftovers in individual servings. That way we always have a variety of delicious soup at the ready. Yum!

I'll admit, I was never a big fan of soup until the school district I work at held a fundraiser and the New England Soup Factory donated 3 different soups to our cause. I was immediately blown away by the flavors. Since then, I've been stopping by the shop in Salem to fix my cravings. That is, until I got the cookbook (well, I still stop by now and then). These recipes are great and I can easily make changes if I don't have an ingredient or if I want to try something new. I can adjust the batch sizes easily as well, though I've been making bigger batches recently and taking soup to work with me. The Indonesian carrot is amazing, so is the apple, onion, and cheddar. Wow...if you're a foodie, you'll love these combinations. Have fun cooking!

I love this cookbook! It's probably one of my favorite cookbooks. There are not enough soup recipes in cookbooks. This cookbooks has different, delicious soups. This week, I made the Spinach, Feta and Pine Nut soup and the Tomato, Butternut Squash and Herb soup. My other favorite soups are Eggplant Parmesan, Holiday Chicken Soup and Greek Orzo, Lemon, Chicken Soup. The directions are clear and concise. The ingredients are readily available. Finally, each soup tastes like you sat down at a nice restaurant and ordered a bowl of soup. They're delicious! Perfect cookbook for a cold San Francisco Day.

Nice book

I love the restaurant and I love this book. We are a soup loving family, so this will be put to good use!

Update:9-14- Sausage minestrone soup is made frequently in my kitchen. Great flavor combinations.I spent several hours today reading this great find. I read tons of cookbooks and I can tell these recipes work. There is garlic in almost every one! That is always a clue to me. And I will try some of them, as well as the sandwich recipes as soon as I get over my cold.I thought the comments along with each chapter as well as the explanations she gave along with each recipe were very interesting. This is a well written cookbook.

3 of my friends and I happen to buy this book at the same time last year. We're constantly emailing each other about the new great recipe we tried. Some of the quantities are restaurant size -- like enough for 16 people. So, read the whole recipe and measure how much you will have when it's prepared. All have been a delight to my family and friends! Can't say enough good about it. Note:

there are sandwiches in the back portion of the book - nice addition.

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