



Soup Recipes: 135 Inspiring Recipes Shown in More Than 230 Photographs

By Anne Sheasby

Anness Publishing. Paperback. Book Condition: new. BRAND NEW, Soup Recipes: 135 Inspiring Recipes Shown in More Than 230 Photographs, Anne Sheasby, This title includes 135 inspiring recipes shown in more than 230 photographs. Perfect the art of making soups with this collection of delectable recipes for soups, broths, chowders, bisques, consommés and gumbos. It features a range of classic recipes, including Vichyssoise and Gazpacho, tasty Seafood Chowder, Irish Potato Soup, elegant Sherried Onion and Almond Soup, American Red Bean Soup with Guacamole Salsa, Tuscan Bean Soup and Old-fashioned Chicken Noodle Soup. Each beautifully photographed and easy-to-follow recipe features a complete nutritional analysis of the fat, carbohydrate, salt and calorie count to help you plan your meals. A fully illustrated reference section describes the equipment you will need, and explains how to make stocks, select the best ingredients, thicken soups and add garnishes. Light and refreshing on hot days, warming and filling on cold days, soups can be a tempting appetizer to a main course, or a meal in themselves, and there is no ingredient that cannot be used in a soup. Fresh, bright and contemporary, this beautiful book is filled with recipes for soups, broths, chowders, bisques, consommés and gumbos....



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