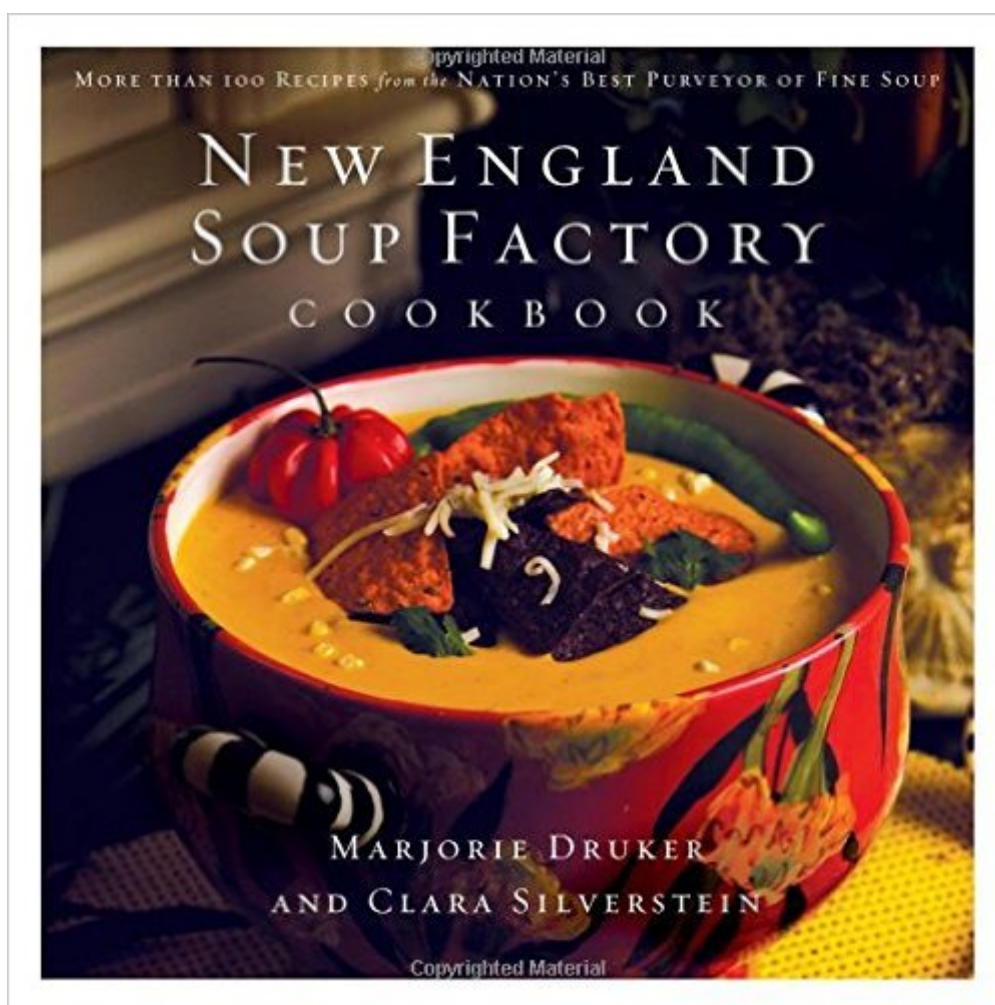


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# New England Soup Factory Cookbook: More Than 100 Recipes From The Nation's Best Purveyor Of Fine Soup



## 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

I had high hopes for this book. I have visited the New England Soup Factory frequently and have always been impressed by the array of interesting soups and the fact that we have yet to try one we didn't like. However, I wasn't sure how this would translate into a cookbook as sometimes recipes invented for large scale production don't taste the same when you pair back the yield to something more appropriate for the average home cook like myself. I also wondered if they would leave out some of their more interesting recipes. Thankfully, neither of my fears were founded. The recipes I

have tried to date taste just as good as anything I have had in their restaurant and are just as interesting. The thing that sets this book apart from others I have tried is the sheer variety of interesting recipes. Sure most books cover the basics, but this also includes some very inventive combinations in addition to the classics. And every soup has been very layered in flavor and complex tasting. My personal favorite is the author's take on spanakopita in soup form. It's rich and delicious and quite unlike any soup I've ever had. The eggplant parm soup is also unbelievable. I first tried it in the restaurant and the cookbook version is identical. I also quite enjoyed the Roasted Beet and Pear Soup with Blue Cheese. I'm not normally a huge beet fan but this soup won me over. Overall, you get a breadth of recipes that not only sound good on paper, but work out perfectly when you cook them at home. The ingredients used are also very easy to find in the average supermarket so you shouldn't run into the problem of wanting to make a delicious soup but having no access to the raw materials.

Full disclosure: I love soup. So my review is inherently biased. But you want this cookbook. These recipes are easy, most of them are delicious, relatively healthy and a good mix of omnivore and vegetarian recipes. I wish every soup had its own picture but the pictures that are there are very well-done. There are no weird, hard-to-find ingredients and no over the top techniques best left to the pros or serious amateurs. In fact, if you are looking for a cooking challenge, this book will bore you. If I had time to make my own stock I could chastise her for her technique for adding bouillon cubes to "home-made" stock but I don't, so I won't. I use store-bought stock and the soups are still delicious. There are recipes in the back for sandwiches that look and sound really good but I have had so much fun making soup that I haven't done any of those. The very first soup I made was a lima bean soup. I hate lima beans but I loved that soup. In retrospect, I'm not sure why I chose that as my first recipe out of this book but I'm glad I did as it has made me open to trying recipes I wouldn't normally bother with. The book is well organized starting with various stock recipes (none of which I have made), then chicken soups, tomato soups, chowders, and then by season. The summer soups are mostly cold fruit soups- not my thing- and I haven't made any. The ones I made that I will make again and again: 1. Eggplant parmesan soup - it's worth buying this book just for this recipe it's that good. 2. Black bean and sausage- outstanding. 3. Mulligatawny- so, so very good. Now I know why Seinfeld made an episode just about this soup. I love this book and use it once a week when the weather is getting cooler. There's no attitude in this book.

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