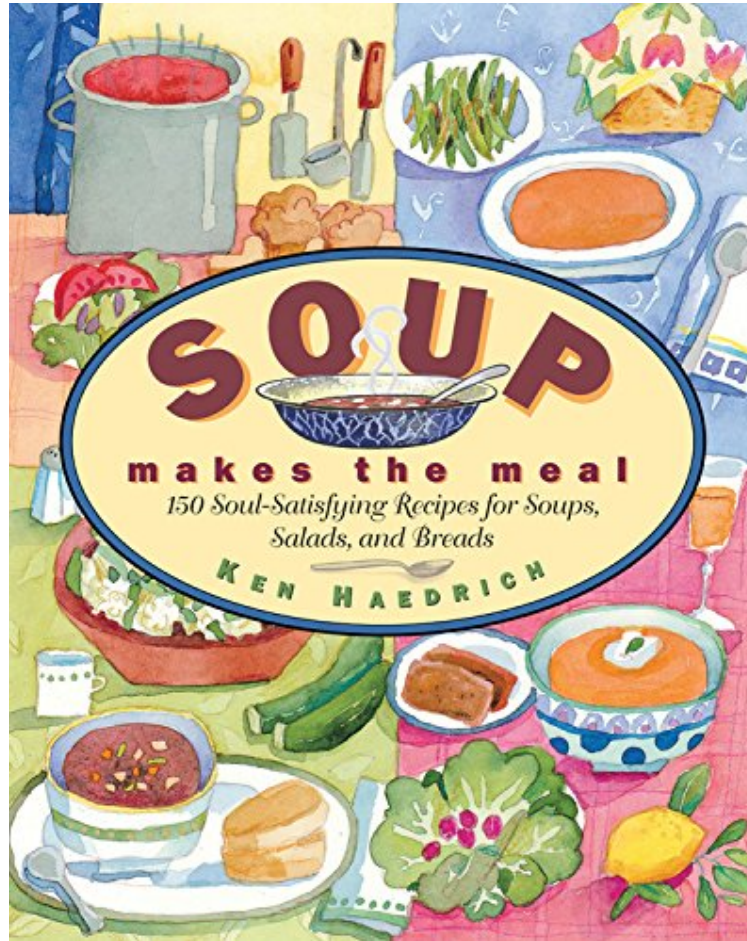


(Mobile pdf) Soup Makes the Meal: 150 Soul-Satisfying Recipes for Soups, Salads and Breads

Soup Makes the Meal: 150 Soul-Satisfying Recipes for Soups, Salads and Breads

Ken Haedrich

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Ken Haedrich : Soup Makes the Meal: 150 Soul-Satisfying Recipes for Soups, Salads and Breads before purchasing it in order to gage whether or not it would be worth my time, and all praised Soup Makes the Meal: 150 Soul-Satisfying Recipes for Soups, Salads and Breads:

1 of 1 people found the following review helpful. Nice bread and soup recipes! By J. Strohl already have Mr. Haedrich's book on breads and just had to pick up this on soups and breads and was not disappointed. Yummy soup recipes along with great bread recipes make this book a "must have" for your cookbook collection. Mr. Haedrich tell you the how's and why's of baking bread and soup making which I find a plus! You have recipe makers that tell you how to put the recipes together but not the why. Why use unbleached flour instead of all purpose white flour? Why use a certain grain of wheat flour over another? He tells you why and you will fully understand the ins and outs of bread baking. This is knowledge that I had not known before and I a veteran of bread baking. The soup recipes are really

good but Mr. Haedrich seems to cook for the very cold Northeast. Which is fine, but sometimes some of those ingredients are not available to all areas of the USA and I had to do some digging at one point. But all is well and I have enjoyed a couple of bread and soup recipes that I have tried out. All in all this is book for every cook's collection!

0 of 0 people found the following review helpful. **GOOD BOOK WITH MANY RECIPES, SO FAR SO GOOD.** By Dark Knight Nice little book with a lot of different soup, bread recipes. I have only tried a few they have turned out good. I waited a long time to write all my reviews as I did not want to jump to any conclusions, but this seems like a good little book. It arrived on time was in perfect shape. should list 2 parts of the review, the shipping and goods recieved in good shape part and the part about the quality of the product as they are 2 seperate matters that can over/under inflate the reviews, but in this case it did not seem to matter. At the price you can not go wrong even if you did not think much of the recipes as there has to usually be one recipe in such a book that makes the whole thing worth while. Trust me, I dont think you can go wrong.

0 of 0 people found the following review helpful. **Timeless Recipes with Wholesome Nutrition** By Barbara Hanselman I have been a follower of Haedrich since I found his cookbook, **A PASSION FOR BREAD**, ions ago. I still make his skillet cornbread fruited gingerbread from that tome and regularly make soups from **SOUP MAKES THE MEAL**, an enchantingly presented collection. In fact, I just made his White Bean and Kale Minestrone this morning (the third batch I have made in two weeks) and his No Bones About It **SPLIT PEA SOUP** to take to my clay class tomorrow. Even though my dietary choices have changed considerably over the years, I still find Ken Haedrich recipes to be among the best out there. They all have an innate wholesomeness and I have been able to adapt several to conform with my present non gluten lifestyle. In fact, it was his **GRANOLA** recipe in the **Maple Sugar Cookbook** which filled the void when I first eliminated gluten from my diet. Maybe even Ken will succumb to the no-gluten realm of baking and make us all happy with a future cookbook which addresses that need.

Soup Makes the Meal is divided into 50 menus, each including a soup, a salad, and a bread recipe. The meals are developed so that the flavors within each harmonize, although the separate elements can also be mixed and matched. Best of all, the soups don't require homemade stock, many (but not all) of the breads are quick breads, and the salads range from light to hearty.

.com For every occasion there seems to be a suitable soup: chicken soup for when you're under the weather, chili for the big football game, cheese soup for apregrave;s-ski. Author and food writer Ken Haedrich relishes and highlights the unique character of soup in **Soup Makes the Meal: 150 Soul-Satisfying Recipes for Soups, Salads, and Breads**. His soup and salad recipes feature fresh, interesting, and, in many cases, seasonal foods. The recipe choices are meant to appeal to all appetites: they can be hearty enough to satisfy the hungriest meat eater or observant enough for vegetarian tastes or stylish enough for more elegant affairs. Find **Chilled Creamy Peach Yogurt Soup** for the summer months paired with **Blueberry Lemon Scones** and **Tomato, Feta, and Peach Composed Salad** garnished with **Peach Vinaigrette**. The yeast and nonyeast breads included are both interesting and unique. **Jeff's Whipped Cream Biscuits** are a rich accompaniment to **Deborah's Bulgur Buttermilk Herb Soup**, and the **Molasses Soda Bread with Curried Pumpkin** is the perfect winter's night companion to Haedrich's **Cheddar Bisque**. A well-known and experienced food writer, Haedrich offers the reader a bountiful harvest of choices that he recommends mixing and matching. This impressive collection should lead to a near-endless supply of satisfying combinations and possibilities. --Teresa Simanton

From **Library Journal** Known for his simple but satisfying home-style recipes and especially his desserts and baked goods, Haedrich (**Country Baking**) here provides 50 complete menus for soup, salad, and bread (or biscuits or muffins), organized by season: The recipes are easy and mostly quick, and the menus make generous meals some of the soup-bread or soup-salad combinations, in fact, could stand alone. Busy home cooks and soup lovers will find Haedrich's latest book appealing; recommended for most collections. [Good Cook selection.] Copyright 2001 Reed Business Information, Inc.

About the Author **KEN HAEDRICH**, with his four decades of experience as a "comfort food" cook, has collaborated with **The Old Farmers's Almanac** on two books: **Comfort Food** and **Everyday Baking**. Author of 13 cookbooks, many from **The Harvard Common Press**, and winner of the **Julia Child Cookbook Award**, his recipes, food articles, and tips have brought great food and delicious dishes to millions of people. Ken lives in the Lowcountry of South Carolina, and is the "dean" of **The Pie Academy** found here: thepieacademy.com. nbsp;