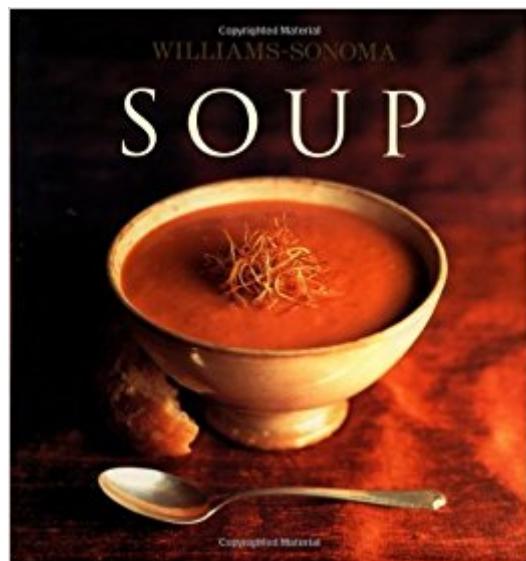


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# Williams-Sonoma Collection: Soup



## Synopsis

Soup is the original comfort food. After all, what could be more satisfying than a purÃƒÂ©e of butternut squash topped with a dollop of cream? But soup can be refreshing as well. Think of a medley of spring vegetables simmered with fresh herbs. Williams-Sonoma Collection: Soup offers more than 40 easy-to-follow recipes, including both classic favorites and fresh new ideas. In these pages, you'll find inspiring soups designed to fit any occasion at any time of year—from a quick and simple meal to an enjoyable lunch in the garden. This beautifully photographed, full-color recipe collection will become an essential addition to your kitchen bookshelf. Just take a look through these pages, and I believe you'll be ready to take out the soup pot!

## Book Information

Series: Williams Sonoma Collection

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Average Customer Review: 4.4 out of 5 stars 88 customer reviews

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## Customer Reviews

Williams-Sonoma, purveyor of choice gourmet products and kitchenware, has also created a collection of succinct yet comprehensive cookbooks. Part of the series, *Soup* offers 40 all-occasion recipes that reflect the company's signature good taste. Well-chosen formulas for what is surely the world's most satisfying food include classics like Chicken Noodle Soup, Shrimp Bisque, and French Onion Soup; simple soups like Garlic Stracciatella; and dinner-party specialties such as Three-Mushroom Soup with Sherry. Recipes for summer and winter soups like Curried Corn Soup and White Bean, Pasta and Swiss Chard Soup take advantage of seasonal bounty, while a concluding section entirely devoted to chicken soups such as Tortilla Soup with Chicken and

Avocado gives readers more of soup in its most comforting form. Accompanied by color photos that show the soups in all their glory, the global recipes are completely doable, and should appeal to a wide range of cooks. Throughout, sidebars (like "Garlic Croutons") offer useful information on techniques and ingredients; a glossary and basics section are also helpful. Though small in size, the book provides an inclusive store of superior recipes and instruction. --Arthur Boehm

Diane Rossen Worthington is a Los Angeles-based food writer and consultant. Trained at the London Cordon Bleu and taught by James Beard, Madeleine Kamman, Giuliano Bugialli, and Jacques Pepin, she has won the prestigious James Beard Award for her work as a radio broadcaster. Worthington's cookbooks include *The Cuisine of California*, *The Taste of Summer*, *The California Cook*, and *American Bistro*. She also created the recipes for *Picnics and Tailgates* and *Snow Country Cooking* in the Williams-Sonoma Outdoors series.

I love most of the Williams-Sonoma recipe collections; so I was a bit surprised at the rather basic, uninspiring recipes found within the pages of Williams-Sonoma: *Soup*. Maybe I expected too much from this slim volume. It contains very few recipes I would consider making, as I already have favorites of many of the basic soup recipes provided. That is not to say that experimentation shouldn't be undertaken, but I personally don't find this volume inspiring enough to experiment with. I think others will enjoy it, it's just not for me

I've tried about a half dozen of the soups in the book. they have all been very easy, not overly complicated list of ingredients or processes. I bought two soup books at the same time and I believe there is a recipe in here for Beef, barley and mushroom soup, that is one of my favourites so far. Making the various soups has made me realize how easy it is to create nice soups which has been great for winter. I would recommend this one for a good selection of basic soups that are easy to make.

This book has beautiful food photos of what each dish should look like when plated. The recipes are easy to follow and few require ingredients not found in a typical cupboard. I have made most of the recipes, and my family has enjoyed each one. Recipes are organized by seasons which is a great help in selecting which to use. I bought this copy for a friend after she remarked how delicious-looking the soups were that I brought to work for lunch. This is a standout soup book.

Only tried one soup so far and it was not great is the reason for the lower rating. The recipes look very promising. Will update when I make more soups.

No kitchen is complete without this wonderfully written recipe book. The photos are beautiful and will have you craving the tasty goodness whether its Winter or Summer. Yes, there are vegetarian soups inside. The detailed instructions given are easy to follow and will have your family praising how much you care for them. (don't forget to splash water in your face to show how hard you worked) LOL Actually, it is very easy once you know all the secrets contained here in this book. Soon, you too will be entertaining like a professional!

WS and soup make a perfect combo. Great recipes.

I bought this as a gift for my boss who is an attorney and cooks. I opened the package and said, I want it. The book is absolutely beautiful with many wonderful recipes. I may splurge and get one for myself. Thank you for selling such an awesome product. Loretta

Marti Bowland As long as you purchase this for a good price you will have a good value for your investment. This is a well-photographed cook book. It contains several classic soup recipes, several simple soups, dinner party soups, summer and winter soups, Chicken soups, and a nice section about soup basics, garnishes and accompaniments. Sounds divine!

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