

WINTER MINISTRONE SOUP
BY INA GARTEN

good olive oil	1 bay leaf
4 oz. pancetta, 1/2 inch diced	Kosher salt & freshly ground pepper
1 1/2 cups chopped yellow onion	1- 15 oz. can cannellini beans, drained and rinsed
2 cups (1/2 inch diced) carrots, 3 carrots	2 cups cooked small pasta, such as tubetti
2 cups (1/2 inch diced) celery, 3 stalks	8 to 10 oz. fresh baby spinach leaves
2 1/2 cups (1/2 inch diced) peeled butternut squash	1/2 cup good dry white wine
1 1/2 Tbsp. minced garlic, 4 cloves	2 Tbsp. store-bought pesto
2 tsp. chopped fresh thyme leaves	Garlic Bruschetta, recipe follows
1- 26 oz. can or box diced tomatoes such as Pomi	Freshly grated parmesan cheese for serving
6 to 8 cups chicken stock, preferably homemade	

GARLIC BRUSCHETTA

1 French baguette, good olive oil, 1 clove garlic, cut in half lengthwise

Heat 2 tablespoons of olive oil over medium heat in a large, heavy pot or Dutch oven. Add the pancetta and cook over medium-low heat for 6 to 8 minutes, stirring occasionally, until lightly browned. Add the onions, carrots, celery, squash, garlic, and thyme and cook over medium heat, stirring occasionally, for 8 to 10 minutes, until the vegetables begin to soften. Add the tomatoes, 6 cups of the chicken stock, the bay leaf, 1 tablespoon salt, and 1 1/2 teaspoons of pepper to the pot. Bring to a boil, then lower the heat and simmer uncovered for 30 minutes, until the vegetables are tender. Discard the bay leaf. Add the beans and cooked pasta and heat through. The soup should be quite thick but if it's too thick, add more chicken stock.

Just before serving, reheat the soup, add the spinach, and toss with 2 big spoons. Cook just until the leaves are wilted. Stir in the white wine and pesto. Depending on the saltiness of the chicken stock, add another teaspoon or two of salt to taste. Serve large shallow bowls of soup with a bruschetta on top. Sprinkle with parmesan cheese, drizzle with olive oil and serve hot.

GARLIC BRUSCHETTA

Preheat oven to 425 degrees. Slice the baguette at a 45 degree angle in 1/2-inch-thick slices. Brush both sides of the bread with olive oil and bake for 6 minutes, until lightly toasted. Take the slices out of the oven and rub the surface of each one with the cut clove of garlic.

Beth Oliver

PORTOBELLO MUSHROOM SOUP

2 Tbsp. butter
3/4 lb. portobello mushrooms
1/3 cup finely chopped scallions
 with greens
4 Tbsp. flour

3 cups beef broth
1 cup half-and-half
Salt & Pepper to taste
2 to 3 Tbsp. minced parsley
 for garnish

Wipe mushrooms with damp cloth. Cut off stems and slice mushrooms into small pieces. In a medium saucepan, saute in butter, mushrooms and scallions for about 5 minutes. Stir in flour and stir constantly for 1 minute. Gradually add beef broth. Cook until thick.

Remove and pour into blender or use food processor or hand held chopper. Process. Put back in pot and add half-and-half. Heat and serve. Sprinkle with fresh parsley.

Mary Joyce

ALASKAN SMOKED SALMON CHOWDER

1 can Captain Jim's Gourmet Alaskan
Smoked Salmon (6 1/2 oz.)
2 Tbsp. extra virgin olive oil
1 small onion, chopped
1 large carrot, peeled & chopped
2 celery ribs, thinly sliced
1 can (14.5 oz.) chicken, fish or
vegetable both
1- 12 oz. can evaporated fat-free milk

1 cup half-and-half
2 medium Yukon Gold, Finnish or
Red Potatoes, peeled and
chopped, about 2 cups
1- 8 oz. can cut corn, drained
chopped parsley for garnish

Optional: 1-2 tsp. chopped
chipotle peppers in adobo sauce

Saute onion, carrot and celery in oil until tender, about 5 minutes, in stock pot or saucepan. Stir in broth, milk, and half-and-half. Add potatoes, bring to a simmer and cook, covered, on low until potatoes are almost tender, about 15 minutes. Stir in Alaskan Smoked Salmon, and corn*. Continue cooking an additional 5 minutes. Garnish with chopped parsley.

*Add chipotle pepper at this step, if desired.

Peg Cook

INDIAN MULLIGATAWNEY SOUP

1 Tbsp. oil	1/2 tsp. crushed red pepper
2 Tbsp. butter	1 1/2 tsp. curry powder
3/4 cup chopped onion	6 cups chicken stock
3/4 cup chopped carrot	1 Tbsp. cornstarch
3/4 cup chopped celery	1/4 cup cold water
2/3 cup chopped green pepper	1/4 cup tomato paste
1/2 cup chopped turnip	2 cups diced cooked chicken
3/4 cup chopped apple	1 1/2 cups pureed garbanzo beans*
2 tsp. salt	chopped parsley

Heat oil and butter in saucepan. Add chopped vegetables and apples, salt, red pepper and curry powder. Cook, stirring frequently, until onions are almost tender.

Meanwhile, heat stock to boiling point. Make a smooth paste of cornstarch and water. Add to stock, stirring constantly, until stock returns to boil. Add sautéed vegetables and remaining ingredients, except parsley. Heat to serving temperature. Serve garnished with chopped parsley.

*Canned or cooked dried garbanzos may be used. If using dried, soak 1/2 cup dried beans overnight in cold water. Cook soaked beans until tender then blend in blender until very smooth.

Peggy Dodge

TOMATO BASIL SOUP WITH TORTELLINI, SPINACH, MUSHROOMS & SAUSAGE

3 lbs. Ripe Plum Tomatoes	1/4 tsp. crushed red pepper flakes
1/4 cup plus 2 Tbsp. good olive oil	1- 28 oz. canned tomatoes with juice ripped apart by hand
1 Tbsp. kosher salt	4 cups fresh basil leaves, packed
1 1/2 tsp. freshly ground pepper	1 tsp. fresh thyme leaves
2 cups chopped yellow onions (2 onions)	1 qt. beef stock - low sodium
2 cups chopped mushrooms	1- 10 oz. package frozen chopped spinach, thawed & squeezed
6 garlic cloves, minced	1- 9 oz. package fresh cheese tortellini
1 lb. Italian sausage saute crumble & drain; save small amount of juice to cook onion	
2 Tbsp. unsalted butter	

Preheat oven to 400 degrees. Toss plum tomatoes (cut in half lengthwise) in 1/4 cup olive oil, salt & pepper. Place single layer on a baking sheet and roast 45 minutes.

In a large stock pot, medium heat, saute onions, garlic with 2 tablespoons of olive oil, butter, and red pepper flakes for 10 minutes, until onions start to brown.

Add canned tomatoes, basil, mushrooms, thyme and stock. Simmer 3 minutes. Add roasted tomatoes, with liquid on the baking sheet - bring to a boil and simmer uncovered for 40 minutes.

Pass the above ingredients through a food mill fitted with the coarsest blade, or a food processor. Strain out skins and seeds.

Add in the tortellini, cooking 3 minutes. When tortellini is almost done, add spinach and cooked sausage. Return to simmer and cook 3 to 4 minutes more.

Serve hot with parmesan cheese sprinkled on top. Enjoy with delicious crusty bread.

Patty McLaughlin

BUTTERNUT SQUASH SOUP WITH MARSALA & THYME

1 butternut squash, about 3 lb. halved
lengthwise, fiber and seeds removed
6 slices bacon, chopped
2 large yellow onions, chopped
1 1/2 tbsp. chopped fresh thyme or
1 1/2 tsp. dried thyme
5 1/4 cups chicken stock
1/3 cup heavy cream or half & half
3 tbsp. dry Marsala wine or dry sherry
Pinch of cayenne pepper
Salt and freshly ground black pepper
Fresh thyme leaves (optional)

Preheat oven to 375 degrees.

In a baking pan place the squash cut sides down. Add water to the pan to a depth of 1/4 inch. Bake until the squash is tender, about 50 minutes. Let cool, then use a spoon to scrape the flesh from the skin. You will need 3 3/4 cups for this soup; reserve any remaining squash for another use.

In a large, heavy saucepan over medium heat, sauté the bacon until the fat is rendered about 3 minutes. Add the onions and thyme and saute until tender, about 8 minutes. Remove from the heat.

Transfer the onion mixture to a blender or food processor. Working in batches, add the squash and puree until smooth. Return the puree to the saucepan. Place over medium-low heat and stir in the 5 1/4 cups chicken stock. Simmer uncovered, stirring occasionally, for 20 minutes to blend the flavors. Stir in the cream and Marsala. Add the cayenne and season to taste with salt and pepper. If the soup is too thick, thin it out with additional stock to the desired consistency.

Serves 8 to 10

Linda Cannon

LENTIL SOUP

3 Tbsp. butter	1 cup canned Italian plum tomatoes, cut up, with their juice
3 Tbsp. vegetable oil	1/2 lb. dried lentils
2 Tbsp. finely chopped onion	1 cup beef broth
1/3 cup shredded prosciutto or unsmoked ham	3 cups water
2 Tbsp. finely chopped carrot	Salt, pepper
2 Tbsp. finely chopped celery	3 Tbsp. freshly grated Parmesan

Put 2 Tbsp. of the butter and all of the oil in a soup pot. Add the chopped onion and prosciutto and turn on the heat to medium high. Do not cover pot. Cook the onion, stirring until it becomes a deep gold.

Add chopped carrot and celery. Cook at a lively heat for 2-4 minutes, stirring occasionally. Add tomatoes with juice and adjust heat so they bubble gently, but steadily. Cook for about 25 minutes, stirring occasionally.

In the meantime, wash lentils in cold water and drain. Add lentils to the pot, stirring thoroughly to coat well, then add broth, water, a pinch of salt and pepper. Cover pot, adjust heat so the soup cooks at a steady, gentle simmer, stirring occasionally. It generally takes about 45 minutes for lentils to become tender, but each lot varies, so monitor progress by tasting them. If necessary add more broth while cooking, or if you are not using homemade broth, add water.

When lentils are done, before turning off heat, add remaining tablespoon of butter and swirl in the parmesan. Taste and correct for salt and pepper. Serve with additional parmesan for the table. Serves 4.

JoAnne Vicidomini

SANTE FE SOUP

1 lb. Velveeta cheese, cubed
1 lb. ground beef, browned & drained
15 1/4 oz. can corn, undrained
15 oz. can kidney beans, undrained
14 1/2 oz. can diced tomatoes with green chilies
14 1/2 oz. can stewed tomatoes
2 Tbsp. dry taco seasoning
Corn chips or soft tortillas

Combine all ingredients except chips or tortillas in a slow cooker.

Cover. Cook on high 3 hours.

Serve with corn chips as a side, or dip soft tortillas in individual servings in soup bowls.

Susan Shinn

TACO SOUP

1 lb. ground beef	1 - 15 oz. can pinto beans
1 onion, chopped	2 - 15 oz. cans black beans
1 package ranch-style dressing mix	1 - 15 oz. can cream style corn
1 package taco seasoning mix	(can add whole kernel corn
1 cup water	if desired)
2 - 14.5 oz. cans diced tomatoes with green chilies	

Brown beef with onion. Drain. Add remaining ingredients and simmer for 20 minutes.
Can also add 1/4 cup fresh, chopped cilantro

Garnish with shredded cheese and sour cream. Serve with Doritos.

Patti McNeiley

LEMONY BASIL MUSHROOM SOUP

1 1/4 cup chopped onion	1 Tbsp. dry basil leaves
1 lb. fresh mushrooms, sliced	1 10 oz. pkg. frozen chopped spinach, thawed
1 cup sliced celery	1 tsp. pepper
1 cup sliced carrots	1 tsp. lemon juice
4 cloves garlic, minced	1/2 cup uncooked wild rice, rinsed
1/2 cup margarine or butter	1/4 cup uncooked regular rice
10 cups chicken broth	Garnish with lemon slices and grated parmesan cheese
10 3/4 oz. can condensed cream of celery soup	
1/2 cup chopped fresh basil	

In a 5 quart Dutch oven, saute onions, mushrooms, celery, carrots and garlic in margarine until tender. Stir in chicken broth, cream of celery soup, basil, pepper, lemon juice, wild and regular rice. Bring to a boil. Reduce heat, cover and simmer for 35 to 40 minutes or until rice is tender. Garnish each serving with a lemon slice and cheese.

Eileen Bray

RIBOLLITA SOUP

6-7 cups chicken stock	4 minced garlic cloves
1 cup dry white wine	8 oz. baby spinach leaves
16 oz. chicken wings	1 Tbsp. dried oregano
1 ham bone (meaty)	1 Tbsp. herbs de Provence
4 Tbsp. olive oil	2 bay leaves
4 Tbsp. butter	28 oz. can plum tomatoes (drained and rough cut)
2 cups chopped leeks	32 oz. cannelloni beans (canned or previously soaked & cooked)
2 cups chopped onion	1 cup freshly grated parmesan cheese
1 cup chopped carrot	10 very thin slices italian bread or toasted pinko
1 cup chopped celery	Salt & pepper
1 cup chopped red pepper	
1 cup chopped green pepper	

Preheat oven to 350 degrees. In a large saucepan combine chicken stock, wine, chicken wings, ham and bay leaves. Bring to a boil, reduce heat, and simmer 25 minutes. Remove chicken wings and ham, set aside to cool. Strain stock and set aside.

Heat olive oil and butter in a large skillet. Add leeks, onion, carrots, celery, minced garlic and saute for 10 minutes until slightly wilted. Add red and green pepper and saute another 15 minutes. Remove skillet from heat and add spinach, oregano, herbs de Provence, tomatoes, and cannelloni beans. Add pepper to taste. Taste before adding salt since the ham bone adds saltiness to broth.

Remove meat from the chicken wings discarding the skin and bones. Remove the ham meat from bone, shred into small pieces, and combine with chicken meat.

Cut the crusts off bread and lightly toast slices. You will need enough slices to cover 2 layers of your stockpot.

Spread 1/3 of the vegetable mixture in the bottom of a Dutch oven or ovenproof stockpot. Layer next with 1/3 of meat mixture. Cover with a layer of the crustless bread or 1/2 cup breadcrumbs. Cover with 1/4 cup of parmesan cheese. Repeat vegetable, meat, bread, and cheese layers. Add last 1/3 of vegetables and meat. Ladle reserved stock over vegetables and meat and sprinkle with remaining 1/2 cup of parmesan cheese.

Bake uncovered 45 to 60 minutes until cheese has browned slightly on top. Serve piping hot.

Jocelyn Anderson

CHICKEN & RICE SOUP WITH MATZO BALLS

Whole chicken (cleaned)	1 onion, quartered
1 bunch of celery - cut stems and tops	1 packet Herb-ox Chicken seasoning
1 bunch of carrots, peeled, cut ends & tops	1 small can Hunts tomato sauce
1 bunch of parsley	Water
Matzo Balls (I use Streits Matzo Ball Mix)	
Rice (cook to package directions add to soup)	

Place cleaned chicken in a large pot. Fill pot with water (about 3 inches above the chicken). Let boil. A brown film will come to the top of the pot - take it out. Remove film 3 or 4 times. Fill with 2 more cups of water.

Add vegetables, chicken seasoning and tomato sauce.

Simmer about 1 1/2 to 2 hours.

Freezes well without rice or matzo balls

Diane Consoli

CREAMY WILD RICE SOUP

1 can precooked wild rice
(reserve liquid)
1 onion, diced
2 celery ribs, diced
2 carrots, diced
1/2 cup butter
1/2 cup flour

3 cups undiluted chicken broth
1 1/2 cup reserved rice juice, (top up
to 1 1/2 cups with water
2 cups half-and-half
1 cup diced ham or chicken
1/2 tsp. each: rosemary, salt, pepper,
marjoram (Add more to taste until
desired flavor)

Saute onions, celery and carrots in the butter in a large soup pot until onion is transparent. Turn heat down, mix flour in thoroughly and cook about 5 minutes, stirring frequently. Do not brown.

Using a whisk, blend in chicken broth and rice stock. Cook, allowing to thicken slightly. Add half-and-half, blending. Add rice, ham (or chicken) and spices. Simmer 20 minutes. Add additional quantities of the spices as desired to taste. Garnish with parsley.

Serves 10.

Sue Loewen

TORTILLA SOUP

64 oz. chicken broth	1 pint half & half
1/2 tsp. white pepper	2 tsp. diced jalapeños (jarred)
1 cup butter	1 can Rotel tomatoes
1 1/4 cup flour	1 cup cooked, diced chicken
2 cups Monterey jack/cheddar shredded, divided	8 flour tortillas, cut into strips and deep fried
	Guacamole

Combine chicken broth and white pepper and bring to a boil. To thicken, make a roux: melt butter and stir in flour. Cook over low heat, stirring constantly, until smooth and thickened. Whisk into chicken broth, stirring out any lumps. Add 1 cup of cheese and stir until melted. Add other ingredients and heat through. Sprinkle servings with additional cheese, tortilla strips and a dollop of guacamole.

Lori Taylor

BAKED WINTER SQUASH SOUP

2 acorn squash (about 2 lbs. each)	3/4 tsp. ground ginger
2 butternut squash (about 2 lbs. each)	3/4 tsp. cinnamon
8 Tbsp. (1 stick) unsalted butter	1/2 tsp. nutmeg
8 tsp. dark brown sugar	pinch of cayenne pepper
3 carrots, peeled & halved	salt, to taste
1 large onion, thinly sliced	creme fraiche for garnish
10 cups chicken stock	snipped fresh chives for garnish
3/4 tsp. ground mace	

Preheat oven to 350 degrees. Cut the 4 squash in half lengthwise. Scoop out and discard the seeds.

Place the squash halves, skin side down in a shallow roasting pan. Place 1 tablespoon of the butter and 1 teaspoon of the brown sugar in the cavity of each squash half. Arrange the carrots and onion slices around the squash. Pour 2 cups of the stock in the pan, cover tightly with aluminum foil, and bake for 2 hours.

Remove the pan from the oven, and allow the vegetables to cool slightly. Scoop the squash pulp out of the skins and place it in a soup pot. Add the carrots, onions, and the cooking liquid. Add the remaining 8 cups of chicken stock and the spices. Stir well and bring to a boil. Reduce heat and simmer, uncovered for 10 minutes.

Puree the soup, in batches, in a blender or food processor until smooth. Return to the pot, adjust seasonings, and heat through. Serve each portion garnished with a dollop of creme fraiche and a sprinkling of chives.

Sharon Hayward

WILD RICE AND MUSHROOM SOUP

4 cans Cream of Mushroom Soup
1 pint half-and-half (may need more)
1/2 cup white wine
4 stalks celery, chop & saute
1 medium onion, chop & saute with celery
1/2 lb. bacon, chop, saute, and drain

2 boxes Uncle Ben's Long Grain
& Wild Rice, soaked overnight
1 Tbsp. Beau Monde
2 tsp. Spice Parsienne

Chop and saute all vegetables. Chop and cook bacon, drain.

In a large soup pot whisk soup, half-and-half and wine together over medium/low heat. (May need more milk or half-and-half). Add spices, add vegetables, bacon and rice.

Adjust thickness of soup (the rice may make it too thick)

Heat over medium heat, stirring often, until soup is thoroughly heated and flavors have had time to blend.

Judi Wickline

PASTA A FAJIOLI

2 tbsp. olive oil	2 tbsp. dried oregano
1 lb. sweet Italian sausage links, casings removed	1 tsp. fennel seeds
1 large onion, chopped medium fine	1 tsp dried basil
2 cloves garlic, chopped fine	1 cup dried navy beans, soaked overnight and drained
1 28-oz. can crushed tomatoes	1 cup dried soup pasta
2 28-oz. cans water (use empty tomato can for measuring)	freshly grated Parmesan or Romano cheese
1 14 1/2 oz. can chicken broth	
1 14 1/2 oz. can of water	
1 tsp. salt	
1 tsp. sugar	
3/4 cup red wine	
freshly ground black pepper to taste	

In a large soup pot, brown the sausage in the olive oil. Drain off half the fat. Add the onion and stir until soft. Add the garlic and cook for 1 minute, being careful not to brown the garlic. Add the other ingredients except the macaroni and cheese. Simmer 2 hours, then increase the heat to medium high and add the pasta. Cook an additional 30 minutes. Serve in soup bowls with freshly grated cheese on top.

Gayle Grosso

SAUSAGE, CHICKEN & SHRIMP GUMBO

1-13 oz. package cajun style andouille smoke sausage, diced	2 large bay leaves
1 pkg. of 4 chicken thighs (bone-in)	1 can beer
1 lb. med. shrimp shells on & deveined	1/2 cup vegetable oil
1 bag sliced frozen okra, thawed	1/2 cup flour
1 large green pepper, chopped	1-14 oz. can diced tomatoes with juices (DelMonte with basil, garlic, oregano)
1 large yellow pepper, chopped	1 bunch green onions, sliced
3 large garlic cloves, minced	4 cups cooked brown rice
3 stalks celery including some leaves, chopped	20 dashes Louisiana hot sauce
1 large jalapeño, chopped	Water
2 Tbsp. cajun seasoning (Toni Hatchery) + more if needed	1/2 lemon, sliced
1 tsp. file	Butter, optional

Heat a stock pot to med-high & saute sausage until browned and some of the grease renders. Remove & set aside. Brown chicken on each side but don't cook all the way; 3 to 4 minutes on each side. Remove and set aside.

Turn heat to medium and add oil and flour to stock pot to create a dark brown roux, stirring constantly, approximately 10 minutes. It should start to smell like popcorn.

Once the roux is ready, add all the vegetables, cajun seasoning, file, bay leaves & saute 3 to 4 minutes. Add beer and allow to reduce stirring occasionally. Add 1/2 gallon water & tomatoes, return chicken and sausage to pot. If too thick add more water. Bring to a boil and turn heat down and simmer up to 1 hour.

Remove chicken. Allow to cool so you can handle it and remove skin, discard, and de-bone meat. Pull apart or roughly chop then return to pot. Add okra, rice, green onions and hot sauce. Add salt & Pepper and more cajun seasoning to taste.

Cook the shrimp with shells in cajun seasoning dotted with butter and topped with lemon in the oven @ 375 degrees for 10 minutes. When cool, remove the shells and add to gumbo when ready to serve.

Jalapeno cheddar corn bread would be really good with this too.

Mary English