



fall SOUPS

BY: Edie Wadsworth





TABLE OF CONTENTS

- 01 Spicy Tomato Soup Recipe
- 02 Chipotle Pumpkin Soup
- 03 Broccoli Soup
- 04 Cheese Tortellini Soup
- 05 Italian Wedding Soup
- 06 Soup #6
- 07 Soup #7
- 08 Pantry List

www.lifeingraceblog.com

Welcome

It must have been around 2008, a year after I quit family doctoring, that I fell in love with soup. I was a struggling new stay at home mama with four sets of hungry eyes staring at me at 5:00 everyday and I was desperate to learn how to feed them. Somehow it kept surprising me that they were ALWAYS hungry. So, I took to the cookbooks and the cooking shows and repeated Stuart Smalley mantras for months (I'm good enough, I'm smart enough, and doggone it, I can make supper that people like) until I finally stopped hating the supper hour. Nearly ten years later, my kitchen is my favorite place to be and you'll rarely find me without an apron, some good honky-tonk music and something yummy swirling around in my mason jar. (Don't worry, it's not moonshine!)

It didn't take me long to realize that soup was relatively easy. One pot, one bowl, one utensil, one GIANT reason to cook at home when I'd otherwise be tempted to order out. And then I discovered that almost everything my family likes that hard to make, can be made into a soup with a little ingenuity. Enter my forever love affair with everyman's meal—a big steamy bowl of soup. It just can't be beat.

Soup is EVERYTHING to me. It's comfort food, makeup for a fight food, football food, I should clean out the refrigerator food, We don't have any groceries food, food that's good enough for company and easy enough for a busy Thursday night, food that's laid back and unassuming but rich with personality and charisma.

And there's always enough, no matter how many people show up for supper. It's hospitality in a pot—so much so that I never remove my dutch oven from the stove. It's always on the ready, always a few minutes away from reminding everybody that there's no place like home and no supper like soup.

In a matter of minutes, you can transform your kitchen into a haven of welcome and your table into everyone's favorite place to be.

Let's make soup!



WHAT YOU'LL NEED:

- a few splashes of olive oil
- 1 small onion
- 2-3 cloves of garlic
- 1 28 ounce can of tomatoes
- 1 14 ounce can of diced tomatoes
- 1 cup chicken broth
- 2 T. honey
- 1 small squirt of sriracha (more if you like really spicy—but start small)
- handful of basil leaves
- about an ounce of blue cheese (or your favorite easy melt cheese)
- 1/3 cup of cream
- kosher salt and pepper to taste

You'll also need a submersion blender!



WHAT YOU'LL DO

In a large dutch oven, add a few tablespoons of olive oil. Don't measure, just swirl a few times. Then add the chopped onion and garlic and salt to taste and then saute for about 5 minutes. Add the tomatoes in their juice. Then add the rest of the ingredients except the cream and let it simmer for about 10 minutes. Use your submersion blender to achieve the consistency you'd like and then add cream. Taste it and reseason as necessary. I almost always have to add more salt and more honey. And if you accidentally go heavy on the sriracha, add a little more cream to balance the heat. Serve with artisan bread or crackers and prepare to be lavished with "mmmm's" and gratitude. Garnish with basil and enjoy!

SPICY TOMATO SOUP

Servings: