



The Daily Soup Cookbook

By Leslie Kaul, Bob Spiegel, Peter Siegel, Carla Ruben, Robin Vitetta-Miller

Download now

Read Online →

The Daily Soup Cookbook By Leslie Kaul, Bob Spiegel, Peter Siegel, Carla Ruben, Robin Vitetta-Miller

The meal-in-a-bowl brews at the Daily Soup, a Manhattan food chain, excite customer devotion. Now Leslie Kaul, the stores' executive chef, along with the owners, offer *The Daily Soup Cookbook*, a collection of 200 favorite recipes for soups, stews, and stocks. These straightforward formulas, drawn from a globe-spanning repertoire, will please cooks of all kinds, from beginners to the accomplished.

Organized by ingredients such as vegetables, beans, grains, and fruit, the recipes include old favorites like French Onion and Chicken Matzoh Ball soups, as well as less familiar brews such as Jamaican Pumpkin soup, Shrimp and Scallop Seviche, and Poblano Corn Chowder. In addition to a chapter devoted to chilis-- Braised Pork Chili with Black Beans and Corn is a particular winner--the authors provide notes on ingredients and techniques, historical asides, and a series of tongue-in-cheek sidebars, offering, for example, the Periodic Table of Soups and Baby Names for the New Millennium ("Art E. Choke" is one).

If these digressions aren't always apt, there are always the soups, with several pièce de résistance examples--Peking Duck; Lamb, Artichoke, and Rosemary Stew; and Saffron Mussel soup--guaranteed to please. A final section on stocks provides basic soup building-block information, and Things to Do with Leftover Soups offers next-day options, should any of the delicious bowls not be devoured instantly. --Arthur Boehm

↓ [Download The Daily Soup Cookbook ...pdf](#)

📖 [Read Online The Daily Soup Cookbook ...pdf](#)

The Daily Soup Cookbook

By Leslie Kaul, Bob Spiegel, Peter Siegel, Carla Ruben, Robin Vitetta-Miller

The Daily Soup Cookbook By Leslie Kaul, Bob Spiegel, Peter Siegel, Carla Ruben, Robin Vitetta-Miller

The meal-in-a-bowl brews at the Daily Soup, a Manhattan food chain, excite customer devotion. Now Leslie Kaul, the stores' executive chef, along with the owners, offer *The Daily Soup Cookbook*, a collection of 200 favorite recipes for soups, stews, and stocks. These straightforward formulas, drawn from a globe-spanning repertoire, will please cooks of all kinds, from beginners to the accomplished.

Organized by ingredients such as vegetables, beans, grains, and fruit, the recipes include old favorites like French Onion and Chicken Matzoh Ball soups, as well as less familiar brews such as Jamaican Pumpkin soup, Shrimp and Scallop Seviche, and Poblano Corn Chowder. In addition to a chapter devoted to chilis-- Braised Pork Chili with Black Beans and Corn is a particular winner--the authors provide notes on ingredients and techniques, historical asides, and a series of tongue-in-cheek sidebars, offering, for example, the Periodic Table of Soups and Baby Names for the New Millennium ("Art E. Choke" is one).

If these digressions aren't always apt, there are always the soups, with several pièce de résistance examples-- Peking Duck; Lamb, Artichoke, and Rosemary Stew; and Saffron Mussel soup--guaranteed to please. A final section on stocks provides basic soup building-block information, and Things to Do with Leftover Soups offers next-day options, should any of the delicious bowls not be devoured instantly. --Arthur Boehm

The Daily Soup Cookbook By Leslie Kaul, Bob Spiegel, Peter Siegel, Carla Ruben, Robin Vitetta-Miller Bibliography

- Sales Rank: #681577 in Books
- Brand: Brand: Hyperion
- Published on: 1999-11-10
- Released on: 1999-11-10
- Original language: English
- Number of items: 1
- Dimensions: 8.00" h x .0" w x 8.00" l, 1.20 pounds
- Binding: Paperback
- 272 pages

 [Download The Daily Soup Cookbook ...pdf](#)

 [Read Online The Daily Soup Cookbook ...pdf](#)

Download and Read Free Online The Daily Soup Cookbook By Leslie Kaul, Bob Spiegel, Peter Siegel, Carla Ruben, Robin Vitetta-Miller

Editorial Review

Amazon.com Review

The meal-in-a-bowl brews at the Daily Soup, a Manhattan food chain, excite customer devotion. Now Leslie Kaul, the stores' executive chef, along with the owners, offer *The Daily Soup Cookbook*, a collection of 200 favorite recipes for soups, stews, and stocks. These straightforward formulas, drawn from a globe-spanning repertoire, will please cooks of all kinds, from beginners to the accomplished.

Organized by ingredients such as vegetables, beans, grains, and fruit, the recipes include old favorites like French Onion and Chicken Matzoh Ball soups, as well as less familiar brews such as Jamaican Pumpkin soup, Shrimp and Scallop Seviche, and Poblano Corn Chowder. In addition to a chapter devoted to chilis-- Braised Pork Chili with Black Beans and Corn is a particular winner--the authors provide notes on ingredients and techniques, historical asides, and a series of tongue-in-cheek sidebars, offering, for example, the Periodic Table of Soups and Baby Names for the New Millennium ("Art E. Choke" is one). If these digressions aren't always apt, there are always the soups, with several pièce de résistance examples--Peking Duck; Lamb, Artichoke, and Rosemary Stew; and Saffron Mussel soup--guaranteed to please. A final section on stocks provides basic soup building-block information, and Things to Do with Leftover Soups offers next-day options, should any of the delicious bowls not be devoured instantly. --*Arthur Boehm*

From Library Journal

Daily Soup is a popular New York City chain that sells an ever-changing menu of main-dish soups. Close to 200 of their recipes are gathered in their cookbook, mostly organized by main ingredient (plus "Really Delicious Soups That Didn't Fit into Any Chapter"). Wild Mushroom Artichoke Soup, Poblano Corn Chowder, and Bahian Seafood Stew are just some of the wide-ranging, often unusual choices. Recommended for area libraries and other larger collections.

Copyright 1999 Reed Business Information, Inc.

About the Author

Leslie Kaul attended the celebrated French Culinary Institute in Manhattan and, upon graduation, entered the fiercely competitive world of top-flight New York restaurants. After working her way through the ranks at Union Square Café, she went on to assume the prestigious saucier position at Lespinasse, eventually leaving to become a sous-chef at Gramercy Tavern. As Kaul's reputation grew, she came to the attention of Bob Spiegel and, in the fall of 1996, was enlisted as chef for Bob's new venture, Daily Soup.

Carla Ruben has been involved in the food business for over ten years. She and Bob own one of New York's premier catering companies, Creative Edge Parties Caterers, Inc. With the experience of serving thousands of people came the concept and expertise needed to launch Daily Soup. Ruben resides in New York with her husband, Georgios Avramopoulos.

Peter Siegel is an enigma.

Bob Spiegel was born in Trenton, New Jersey, and is CEO of Daily Soup. He graduated from Johnson and Wales College in 1982. He went on to become the sous-chef of New York's Glorious Food and co-founded Creative Edge Parties with Carla Ruben. In 1986, he was asked to teach American cuisine to chefs from the top hotel restaurants in India in exchange for their culinary secrets. He has also cooked extensively in the Emilia Romana and Tuscany regions of Italy, mainland China, and Hong Kong.

Robin Vitetta-Miller is a food writer and nutritionist whose other books include *Jane Fonda Cooking for Healthy Living* and *The Newlywed Cookbook*. She is a contributing editor for *Cooking Light* and has frequent food and nutrition features in *Shape*, *Health*, *Natural Health*, and *Men's Fitness*. She makes regular guest appearances on local, network, and cable television, providing nutrition information and conducting cooking demonstrations. Robin and her husband, Darrin, reside in Princeton, New Jersey.

Users Review

From reader reviews:

Michael Rodriguez:

As people who live in the modest era should be change about what going on or info even knowledge to make them keep up with the era which is always change and move forward. Some of you maybe will certainly update themselves by reading through books. It is a good choice for yourself but the problems coming to an individual is you don't know what type you should start with. This The Daily Soup Cookbook is our recommendation to cause you to keep up with the world. Why, because this book serves what you want and wish in this era.

Brandon Francis:

The actual book The Daily Soup Cookbook has a lot associated with on it. So when you make sure to read this book you can get a lot of help. The book was published by the very famous author. The author makes some research before write this book. This kind of book very easy to read you will get the point easily after perusing this book.

John Barstow:

This The Daily Soup Cookbook is completely new way for you who has fascination to look for some information mainly because it relief your hunger details. Getting deeper you onto it getting knowledge more you know or else you who still having little digest in reading this The Daily Soup Cookbook can be the light food for yourself because the information inside this particular book is easy to get by means of anyone. These books acquire itself in the form that is certainly reachable by anyone, yes I mean in the e-book contact form. People who think that in reserve form make them feel tired even dizzy this book is the answer. So there is no in reading a e-book especially this one. You can find actually looking for. It should be here for you. So , don't miss the item! Just read this e-book variety for your better life and also knowledge.

Henry Baker:

You can find this The Daily Soup Cookbook by go to the bookstore or Mall. Just viewing or reviewing it could to be your solve issue if you get difficulties to your knowledge. Kinds of this publication are various. Not only by written or printed but in addition can you enjoy this book by means of e-book. In the modern era just like now, you just looking because of your mobile phone and searching what your problem. Right now, choose your ways to get more information about your book. It is most important to arrange yourself to make your knowledge are still change. Let's try to choose correct ways for you.

Download and Read Online The Daily Soup Cookbook By Leslie Kaul, Bob Spiegel, Peter Siegel, Carla Ruben, Robin Vitetta-Miller #8MNB04GTPUL

Read The Daily Soup Cookbook By Leslie Kaul, Bob Spiegel, Peter Siegel, Carla Ruben, Robin Vitetta-Miller for online ebook

The Daily Soup Cookbook By Leslie Kaul, Bob Spiegel, Peter Siegel, Carla Ruben, Robin Vitetta-Miller Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read The Daily Soup Cookbook By Leslie Kaul, Bob Spiegel, Peter Siegel, Carla Ruben, Robin Vitetta-Miller books to read online.

Online The Daily Soup Cookbook By Leslie Kaul, Bob Spiegel, Peter Siegel, Carla Ruben, Robin Vitetta-Miller ebook PDF download

The Daily Soup Cookbook By Leslie Kaul, Bob Spiegel, Peter Siegel, Carla Ruben, Robin Vitetta-Miller Doc

The Daily Soup Cookbook By Leslie Kaul, Bob Spiegel, Peter Siegel, Carla Ruben, Robin Vitetta-Miller Mobipocket

The Daily Soup Cookbook By Leslie Kaul, Bob Spiegel, Peter Siegel, Carla Ruben, Robin Vitetta-Miller EPub

8MNB04GTPUL: The Daily Soup Cookbook By Leslie Kaul, Bob Spiegel, Peter Siegel, Carla Ruben, Robin Vitetta-Miller