

Tips for a Great Pot of Soup

Don't use water! For a richer flavor, always use broth or stock of some sort: beef, chicken, vegetable, etc.

Start with a mirepoix: an even mixture of celery, carrot, and onion. Allow to slow cook for several minutes before adding your stock.

Other ingredients that will increase the flavor: a splash of vermouth, minced garlic, or roasted garlic puree.

Greens such as kale and Swiss chard add a nice touch. Add at the very end, right before serving, to avoid over cooking.

Cook any pasta separately. Place a small amount in each bowl before serving the soup. This will help avoid soggy pasta.

For soups such as cream of potato, split pea, or chili, finish with a dollop of sour cream or crème fraîche.

Keep it interesting by providing texture such as croutons, crushed corn chips, crackers, toasted bread crumbs, etc.

Go beyond grated cheddar: consider using Parmesan, Asiago, grated Swiss, or even Brie.

