



Soup of the Day

Kate McMillan

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This revised edition of the 2012 best-selling title features 100 new seasonally driven recipes and a selection of new full-color photography. This well curated collection of recipes offers a delicious soup for every day of the year.

Soup is often thought of as comfort dish for cold weather, *Soup of the Day* showcases how diverse soups can be. From light gazpachos to hearty chowders, cream of tomato to chicken noodle, vegetable-lentils to steak and potatoes, there's something to please every palate throughout the year—and plenty of full-meal soups for easy dinner solutions.

New recipes include:

Creamy Cauliflower Soup with Crispy Pancetta & Gremolata
Creamy Brussels Sprouts Soup with Maple Bacon
Indian-Spiced Parsnip Soup with Grilled Naan
Mac & Cheese Chili
Tofu-Kimchi Stew
Mushroom, Leek, Wheat Berries & Shrimp Soup
Snow Pea Consommé with Cheese Tortellini
Caramelized Leek Soup with Blue Cheese Crumble
Lamb & Chickpea Chili with Cumin Crema
Carrot-Gruyere Soup with Brown Butter Croutons
Asiago-Stout Soup with Caramelized Spicy Pears
Ramen with Roasted Pork & Soft Egg in Spicy, Soy Broth
Clam & Celery Root Chowder
Cream of Black Bean Soup with Roasted Poblanos & Cotija Cheese
Provencal Chard Soup with Lardoons
Ginger-Galangal Broth with Chili & Chicken
Meyer Lemon & Potato Soup
Tomato Tarragon Soup with Fennel Croutons
Grilled Asparagus & Green Onion Soup with Poached Egg
Corn & Spinach Chowder with Avocado

The recipes are categorized by month of the year and laid out in an easy-to-follow, calendar format. The monthly calendars highlight the season's best ingredients to bring you fresh and delicious flavor combinations all year round.

Soup of the Day Details

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Author : Kate McMillan

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From Reader Review Soup of the Day for online ebook

Jiaran Wang says

Would have appreciated a photo next to every entry but did appreciate how simple (but not over simplified) these recipes were. My son (the one who eats veggies) especially liked the heirloom tomato soup.

Katelyn says

I was not a fan of this cook book. I think the idea is great because it offers such a large variety of soup recipes, but in reality I found it to be overwhelming. There were just too many recipes! To make matters worse, there were hardly any pictures. I am a visual person when it comes to recipes, so I had a hard time with this cookbook. I am very unlikely to make something if I don't see a picture first. I think this cookbook would have been a lot more enjoyable and useful if more pictures had been included. For now, I doubt I will be trying any of the recipes. I just don't have the patience to go through all of the recipes and analyze all of the ingredients to see if it sounds good or not.

Beth says

Originally published at Beth's Book Reviews.

Received for review.

This literally is a soup recipe per day so this is one fat book. It is interestingly organized by month and day with the recipes varying from heart to light depending on the season. The photographs by Erin Kunkel were beautiful but there were not photos of all the recipes which was rather disappointing as I really prefer to see what I'm supposed to be making.

There were several recipes that I'd like to try:

Parmesan Broth with Lemon, Chicken, & Spinach

Pea & Arborio Rice Purée

Three-Mushroom Purée with Sherry

Scallops & Pancetta in Saffron Broth

While these are soup recipes that doesn't necessarily mean that they're fast and some are quite involved. Overall though this is an interesting cookbook and would make a lovely gift.

Sara G says

Soup of the Day is organized around the calendar year. There is literally a different soup for every day of the year, so the book is naturally seasonal (in the United States). There is no prelude on how to cook, not even a simple guide to making a soup. Instead, after a one-page prologue, it dives straight into the recipes. It covers the gamut of the soup world, from international soups like an African peanut soup, to traditional North American soups like Broccoli and Cheddar, to “gourmet-at-home” soups like Kumquat-Carrot Puree with Toasted Fennel Seeds. I was pleased to discover my favorite soup in here, one that I generally make on the fly when we need a quick dinner: Thai Squash and Coconut Soup. I usually use a vegetarian, bottled thai curry paste to simplify the process, but here it's still rather easy.

The book is not vegetarian, but my estimate is that about half of the soups are vegetarian as is and many could be adapted to be vegetarian or vegan. The recipes seem good about being precise, including, for instance, how many teaspoons of salt are appropriate. This might make the book good for new, less confident cooks. Harder to find ingredients that might usually be traditional to international dishes are left out; I think almost all of the ingredients in this book could be found at a local supermarket.

Its beauty, mass appeal, and easy recipes make it a great gift for a young couple or a bachelor who needs a starter cookbook. More experienced cooks will probably use it more as an idea generator when meal planning or just to lust at the photography.

BONUS: Or at least I thought it was a bonus. My pet peeve when it comes to cookbooks is a poor index, so I was pleased to see accurate and well organized ones here. Cookbooks are usually reference books, and reference books REQUIRE good organization. Soup of the Day has two indexes, one by ingredient and one by type (i.e, “chilled”, “asian”, “noodles”).

Tammy W (TexasTammy) says

My Thoughts: As a fulltime working mom of six I have become a pro at tweaking my recipes to match my measly grocery budget. Over the years I have come up with some creative ways to stretch my grocery budget, most of which include a casserole, soup or stew. This recipe book from Williams-Sonoma is right up my alley! I am a seasoned mommy chef/cook so I absolutely love using recipe ideas to conjure up my own creations. This book has some terrific inspiration. Whether you are a strict recipe follower or a creator like me you will definitely enjoy this book. It will become your go to resource when you are craving some comfort food. Highly recommended. Five Stars

<https://pinkstinx.blogspot.com/>

Jessica says

The very best cookbooks make you want to immediately run to the kitchen and whip something up. This cookbook made me want to do that more times than I could keep track of.

My friends know that soup is my absolute favorite thing to make because that's usually what they get for dinner when they eat at my place! So when I saw this cookbook I had to pick it up. It did not disappoint. I cannot wait to try so many of these recipes. It gave me dreams of hosting dinner parties just for the excuse to serve a soup course, because of course not all of the soups are meant as full dinners. And the chilled fruit soups sound divine! Seriously this cookbook got me so excited about soup I can't stop thinking about it . . .

This is the kind of cookbook that you want to have as part of your permanent cookbook library. I tend to check books out from the library and browse, but this is definitely one I would love to have as part of my collection. There is a chapter for every month, and literally one recipe for each day of the year. The recipes all use the best of the seasons ingredients, which of course makes for the best food. The pictures are beautiful and just having it as inspiration would be worth it. I can't say enough to recommend this one!

Darren says

A nice bowl of soup need not be restricted for those cold evenings when you just want something quick and possibly filling to warm you up. A soup is neither just a means of using up old vegetables and ingredients into a form of warm gloop. It is a lot more, much more.

Here this book could be viewed as a work of religious art for soup lovers. A mass of 365 different recipes and not a variation on a theme (tomato soup, cream of tomato soup, tomato and vegetable soup, etc...). It might not be hype to describe it as a masterpiece or a critical reference work within its genre.

The book's own introduction sets the scene perfectly. "Hot, cold, smooth, chunky, creamy, broth - soups come in myriad forms... This book will encourage you to make soups on any day of the year... draw on seasonal ingredients—asparagus and peas in spring; corn, peppers, and tomatoes in summer; cruciferous vegetables and hearty greens during the fall; and root vegetables in winter."

Split into months and then presented as effectively a daily calendar, you get a great at-a-glance of soups that could be recommendable within the month. Of course, there is no law saying that you should only eat winter soups in winter and vice versa, but it is a nice navigation and presentation method that works well in this instance.

Each recipe is cleanly and simply laid out, a sidebar with a general overview before one gets a separate ingredients list at the top. The cooking instructions are methodical and not arduous to follow.

It would have been nice to have seen some typical preparation and cooking times broken out into a separate section so that it could be determined whether the recipe would "fit" a meal plan based on available time. Sadly this is an often overlooked feature in recipe books for some bizarre reason. Furthermore it is regrettable that there are not small pictures of every recipe as the quality of photography is excellent and, of those pictured recipes, you gain a lot of inspiration and heightened interest to try them. They do look a lot more attractive and more palatable than a bowl of instant soup with a few limp bits of garnish. A liquid artwork no less.

At the end of the book there is, however, a great feature that other "comprehensive" recipe books should copy. Here the soups are listed by ingredient, meaning that you could determine you have a surplus of or a particular hankering for, for example, black beans and then see four different recipes that utilise this ingredient and thus go straight to them for further consideration.

The soups are also listed by type in a separate index, so you can browse further according to taste or meal plan.

For such a humble course that is often overlooked and under-appreciated, this is a really good example of a comprehensive recipe book that not only impresses by its bulk, but through the thoughtfulness and

consideration that has been given to the subject at hand. Even if you are not a particularly great soup fan, you should take a look at this book to possibly reconsider your opinion. You may have not had the right "upbringing" and experiences to date. Maybe this will change.

Soup of the Day, written by Kate McMillan and published by Williams-Sonoma/Weldon Owen. ISBN 9781616281670, 304 pages. Typical price: GBP20. YYYYY.

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Patricia says

For people like me that love to cook as a hobby and than share my meals with my two kids that also love eating, this is the perfect book for my kitchen library.

What goes better with the passing seasons during a year's time? Soup, of course.

This recipes are easy to make, in which you can use the same ingredients in different recipes and the photography is amazing.

Next to each recipe is a curiosity to share another idea that pleases me.

The book is separated by months, a thing that I also enjoy and as a hardcover this would be an addition to anybody who appreciates the true pleasure of chilling out in the kitchen and afterwards tasting heaven on a plate.

In the end you have an index by name of the soup and afterwards by the type of soups that are mentioned in the book, a perfect ending.

I don't know if I will like all the soups for a years time but I'll certainly try them.

REVIEWED FOR NETGALLEY.

Naomi says

What an incredibly interesting cookbook. I loved the layout of the book and the fact that the author included pictures of completed dishes for most, not all, of the soups. Although some soups were pretty common dishes, for the most part these were unusual, global recipes, with some being downright exotic. I must admit though that I am a bit perplexed as the author does have a couple stew recipes, although, when I researched it, there is a debate on whether a stew is a soup or in a different class.

As a very large chunk of these soups really can be considered exotic, I would encourage a purchaser to get a

closer look at the book prior to buying it or, at least make sure that there is a generous return policy if you need to.

For me, there were at least two handfuls of recipes I would make regularly and another that I would use for entertaining, so this is a book I would be purchasing.

Diane says

I've rarely been disappointed by a Williams-Sonoma Cookbook. We are a soup-loving family so I couldn't resist checking this one out. It is both lovely and well designed with a calendar-style with loads of recipes soups and stews for every season and every day of the week -- 365 recipes.

There are lots of great recipes that should please vegetarians and meat lovers alike. All the bases are covered in this book. At least 3/4 of the recipes are ones that I would consider preparing, although a few seemed like ones that I might like to add more spices to based on my family's taste.

The color photographs are gorgeous, but there were not enough of them, in my opinion. There were a few minor things that I did not like about the book:

Some recipes like the ones for pureed soups require a food processor

As a visual person, I would have preferred more photographs, and the photos should have corresponding text to tell you what recipe is being displayed.

The print is also very very tiny (at least for my eyes), so for readers who may be visually impaired, and are still interested in this book, that might be an issue. If available, I would recommend an eBook version so you can enlarge the print to a size that is comfortable for your eyes.

Some of the recipes that I plan to try include:

Savory Barley Soup with Wild Mushroom and Thyme

Cauliflower Soup with Cheddar and Blue Cheese

Shrimp Bisque

Broccoli Soup with Parmesan Lemon Frico

Orzo, Delicate Squash and Chicken Soup with Sage

Chickpea and Roasted Tomato Soup with Fried Rosemary

Other than the few things I've mentioned, this is a beautiful book to add to any collection.

Rating 4/5 stars

MrsJoseph says

<http://bookslifewine.com/r-soup-of-th...>

I have to admit to a weakness for soups.

A major weakness.

A weakness so strong that I started eating pork again (after a 10+ year hiatus) so I could get a tomato based crab soup mixed with a cream based crab soup.

Yeah. It's like that.

This book drew me like a moth to a flame, lol!

There is only a HB version available for purchase...but I'm currently reading the ebook for review purposes. My God! These color photos makes me want to drool...and buy the hardback.

Also, I'd like to point out that it is currently Winter. I'm *so* not feeling the spring/summer soups right now.

I've completed several soups from this book. The instructions are clear, concise and easy to follow. The color photos are beautiful (and mouthwatering). The soups that I have made have been tasty and filling.

The problem that I had with this book is that - like Williams Sonoma, itself - it is not everyday accessible. A lot of the spices used are expensive and hard to locate. These are not soups that you can throw together using what's in your (well stocked) pantry. Most of these soups will require a bit of prior planning. A lot of the soups are exotic to the "regular" palate, as well. I can't see making a lot of these soups for children or a family weeknight dinner. A lot of these soups are more like "special occasion" soups - like using one of the (four) pumpkin soup recipes for Thanksgiving or Christmas dinner.

While this book does have 365 different soup recipes...quite a few of them are the same soups/stews with just a few ingredients changed. Want to make a beef stew? There are at least 7 to choose from. Normally I like this type of variety (especially for ingredients) but in this case the title of the book makes the reader expect 365 *completely different* soups instead of several versions of the same soups.

I do have a one or two more stews I want to try...but as this is a NetGalley borrow...I'll stop for reviewing purposes.

Note: My husband is allergic to all shellfish so I won't be making any seafood soups. Sadly, I love Cioppino and there's a recipe for it here. *sigh*

Please note: This book was provided free via Netgalley for an honest review. Official Soup of the Day (Williams-Sonoma): 365 Recipes for Every Day of the Year Website

Marleene says

The book has enough soup ideas to please everyone's tastes - from hearty, to plain and simple, to exotic. The recipes are clearly written and are seasonally sensitive. The photographs are just beautiful and make each soup that is pictured absolutely mouth watering. Definitely a winner!

Tracy says

Do you like soup? If you do than this book is for you, in this book you have access to a different soup recipe for every day for a whole year. Now we like soup here, but I do have to say that the soups here tend to be a bit more complex than what my kids would appreciate. But with 365 recipes there still are plenty that we will try. For the colder months the recipes tend to be more robust. January is filled with stews, February has a variety of chilis. In March you start to see more recipes that are using veggies, as they become more in season. April starts to incorporate what you will find at the Farmers Market. In May you start to find some recipes for cold soups. In June you see chowder recipes that utilize corn, and other chilled soups. July brings you more chilled soups with fresh fruits and veggies. August more chilled soups, gazpachos and more sweet fruit soups. September brings back more of the stews and chowders as the weather gets colder. October brings us soups with carrots, parsnips, butternut squash and pumpkins. November blows in with more stews and slow cooked soups using meats and hearty veggies. The year ends with more luxurious soups using oysters and lobsters, to accentuate Decembers festivities.

This is a fun book, and I find the concept of going a whole year making the recipe associated with each day something that could be fun to do. Now if only the kids were up to it.

Lisa says

very meaty soups. Not what I was looking for, I guess

Sonia says

I received this as a Christmas gift and have already tried 3 recipes. All have been DELICIOUS and easy. Especially fun wearing my new apron (also a Christmas gift). Highly recommend this cookbook.
