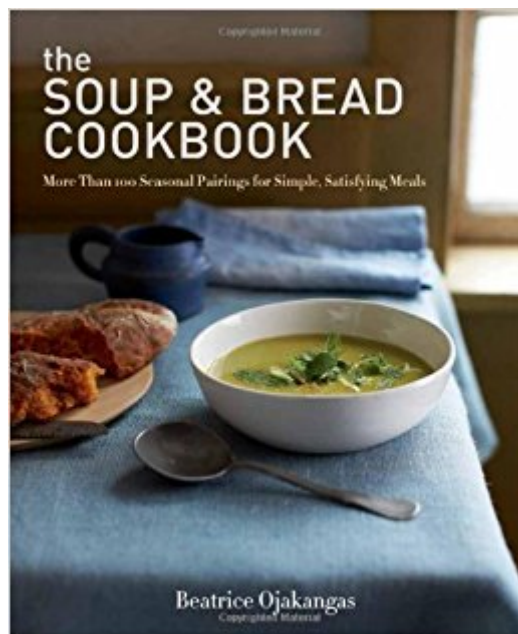




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The Soup & Bread Cookbook: More Than 100 Seasonal Pairings For Simple, Satisfying Meals



Synopsis

From one of America's most prolific and beloved cookbook authors comes a compendium of unique recipes for a universally appealing subject. This broad collection of soups, broths, bisques, and chowders ranges from summer coolers and hearty, warming stews to smooth, creamy soups and fiery broths. Marked by their straightforward preparation, accessible ingredients, and original pairings, Ojakangas's collection not only taps into her Scandinavian heritage but into flavorful soups from around the world-there's Swedish Pea, Moroccan Vegetable, Borscht, and Chicken and Dumplings to Feijoida, French Onion, Italian Meatball, and Asian Lemon Ginger. The bread recipes alone could fill a cookbook. Loaves, buns, sticks, and flatbreads are here, along with pretzels, pitas, toasts and focaccias. Organized by season and complemented by evocative photographs, The Soup & Bread Cookbook is an ideal volume for anyone who takes comfort in the essential pleasures of a bowl of soup and warm bread.

Book Information

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“I tend to view bread as a vehicle for sopping up the last drips from the bottom of the bowl, but in Ojakangas' hands, it's obvious that the relationship has much more potential...Ojakangas gets really inventive with her breads.”
—THE KITCHN.COM
“This book is a delight...Every recipe we have tried has been 5 star quality.”

“This will banish the Campbell's from your cupboard forever.”
•
THE SPLENDID TABLE

This is a delightful combination of recipes: Such a unique way to feature both soups and breads--by pairing one with the other, and presenting them side-by-side with a beautiful accompanying picture. Leave it to Beatrice Ojakanagas to come up with a great, wholesome idea like this. Her cookbooks are always a pleasure to read and use, and I tend to keep them on a handy bookshelf, where they become well-worn in no time. It might just be the fact that I already have quite a few soup books in my collection, which compels me to say I'm enjoying the bread recipes in this book even more than the soup recipes. It's not that the soup recipes are not worthy; they are fine recipes and provide a great representation of flavorful soups with ingredients from all over the world: I have many on my bucket list waiting to be made. But, with several other soup cookbooks in my possession, I've seen many of these recipes before in some form. The bread recipes, however, ARE inspiring me and calling to me. I have a lot of bread books, too. And I like to bake breads. Still, I'm finding a lot of bread recipes in this book that I've never seen before. Ojakanagas' recipes are always down-to-earth, nourishing, comforting and wholesome, and they deliver that good ole' home cooking feeling. They are usually far from exotic--although, sometimes, she has surprised me with something out of the ordinary. Some recipes have introduced me to new ingredients, too. Don't look for sophisticated classy restaurant-style recipes in this book. Ojakanagas is not a chef: She's not looking to become the next Food Network star. She doesn't have an up and coming restaurant to promote. She's a great cook. She lives in Duluth, Minnesota. Her ties are to family. Her heritage is Finnish. Both the bread and soup recipes are well thought out; they have been tested, the ingredients are easy to come by, the directions are straightforward. The pictures are plentiful and the page layout is appealing and easy to read and follow. The index is more than adequate. This is a fabulous book to own if your cookbook shelf is small or your cookbook collection is just budding. If you are short on time YOU CAN STOP READING HERE; I have covered the basis for my five-star rating above. But, if you are still undecided about this cookbook, keep on reading. I've provided more information below, plus I've listed my favorite recipes. (I know the Index is included in the Look Inside feature, but it is kind of blurry): Before this book was actually published, I had the opportunity to review a temporary download of it for several months. Previewing the book compelled me to preorder a copy of it because of all the interesting and unique bread recipes that I found. The breads in this book are not only loaf breads: There are plenty of crackers, flat breads, batter breads, bread sticks, muffins, popovers, focaccias, scones--all kinds of breads. Some are created in a food

processor, some in a bread machine, some in a mixer, a lot just in a bowl. There are so many great tasting and very easy recipes in this collection that you might not ever need to pick up store-bought bread again. Following are some examples to explain what I mean by that: (And if I've made them already, I've marked them with an asterisk.)--Chive-Dill Batter Bread with cottage cheese*;--Herbed biscuit-like muffins;--Caraway Rye Pretzels;--Three-Grain Almond Hardtack;--Sesame Sunflower Breadsticks, Carrot Breadsticks and a breadstick suitable for kids to help make;--A gluten-free rice flour bun or loaf;--A monkey bread with Italian herbs;--Lavash (or cracker bread);--Cheddar onion scones;--Stir-and-pour breads where the dough is simply beaten in a bowl with a wooden spoon, then turned out to rise on a baking sheet;--A flatbread with sesame seed oil and scallions, and one with olives;--A skillet-toasted parmesan flatbread;--There's a no-knead and hassle-free focaccia*;--Cheese popusas* from El Salvador;--A very easy beer-batter and cheese bread*, (my husband can't stop making this one...)--A simple beer biscuit*, and a Russian Black Bread*. Soups that I made or are on my bucket list:--A Spring Tonic Soup and a Summer Day Herb Soup*, both are light and lemony-tasting and filled with seasonal vegetables;--Spring Greens Soup with Dill;--A tomato-y French veggie soup, and a chunky veggie soup; in fact there are many, many vegetable soups in this book.--An uncomplicated new potato and chive soup*;--A ham, green bean and potato soup*;--Polish Easter Soup with kielbasa, ham, potatoes, mushrooms, eggs, sour cream and horseradish;--Cream of mushroom and asparagus soup;--Got a lot of walleye fillets in your freezer? Try Walleye Chowder.--A zucchini soup loaded with herbs and spices*;--There are soups made with children in mind, like the Zucchini and Macaroni Soup* to help get them to eat their veggies;--Even a pot luck stone soup;--A slow-cooked cabbage and hamburger soup*;--A veggie soup with Moroccan flavors; several from South America;--Several cheese soups, one with broccoli and cauliflower and one with potatoes.--There are soups suitable to use as shooters. (Check out this appetizer set from 10 Strawberry Street if you like to serve soup shooters: [10 Strawberry Street 13-Piece Appetizer Set](#))--Plenty of bean soups, both vegetarian and with meat; pea soups, one with spareribs and one with whole yellow peas and a fresh pork hock;--Lamb Meatball and Root Vegetable Soup; and a beet and cabbage soup*. I received a temporary download of this book from the publisher, through NetGalley, in exchange for a review. I also bought my own copy as you can see by the Verified Purchase" tag.

Beatrice Ojakangas is unjustly neglected as a bread book author. She doesn't bow to the latest pieties of artisanship, but fills her books with interesting and flavorful breads and soups that go nicely together and don't require days of effort. The bread recipes work, which means they have

been properly tested for home cooks. The soups selections are well-balanced and interesting. You will find yourself using this book instead of just looking at the photos. When you can get piles of recipes online, why buy a cookbook? Because it contains recipes that work, and because there is a creative intelligence and coherent vision behind it. This book fills both those criteria well.

In looking for cookbooks with really flavorful food as well as non-complicated directions I came across this one. I've made three of the selections so far. My absolute favorite to date is the "Brie and Apple Soup." Sumptuously delicious. Great ingredients with lots of "real" food, apples, celery, onion, Brie & toasted almonds, which provide lots of fiber, delicious flavor and lasts my husband and I for two nights. And surprisingly, despite being made with real Brie, this soup will help you feel full on a reasonable amount of calories. Many of the recipes here are accessible, thoughtfully created and delicious! Highly recommended.

I am never disappointed with this author. Clear recipes and instructions....and they taste good too! Added to my cookbook collection by her. No Surprises like additional ingredients or contradictory instruction (or recipe summaries) buried in the instructions.

I have made one so far and it was tasty -Summer vegetable soup. Got this book as there are some new ideas for veggies. I am not a bread baker but the suggestions of breads to serve with these meals are great. There are some good pictures of the foods but not a lot. If you collect cookbooks this may be a nice addition for you. The recipes are not time consuming -I am not counting the bread making ones- as some bread you need let rise for a couple hours. Most soups take one hour of simmering. There is one the grandkids want to make "Stone soup" which uses any smooth real granite stone you put in first. I gotta kick out of that recipe. I got it as I was looking for some new veggie soup ideas and this works for me.

This is an excellent cookbook if you love soups this is great

Great go to book for both breads and soup

I like this cookbook so much that it has never made it to the bookshelf! Her recipes are straightforward, and everything I have tried so far has been good. I plan to buy more copies as birthday gifts for family. Granddaughter #2 requested this as her birthday present. Her bread recipes

are amazingly varied. I have finally successfully made focaccia. I definitely recommend this.

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