



ANGELA'S ^{AWARD-WINNING} CREAMY MUSHROOM SAUSAGE SOUP

- 16 oz of fresh mushrooms, washed and sliced thin (reserve stems for stock)
- 4 cloves garlic, fine chopped or sliced thin
- 1-2 shallots, minced
- 3 Tbsp butter
- 1 Tbsp olive oil
- ¼ cup flour
- 3-4 cups mushroom stock (see directions)
- ½ cup white wine
- ½ to 1 cup heavy cream
- Salt and pepper to taste
- ¾ tube cooked Italian sausage
- Croutons (garnish)

DIRECTIONS:

Prepare the stock: To a large stockpot add 3-4 cups water (about 2/3 the size of you would like your batch of soup to be). To the water add the clean mushroom stems as you prep your mushrooms. Add some chopped carrots, a bit of onion and some sort of herb available to you (thyme works great). Salt the broth and simmer while you prepare the rest of your items. Strain before or as you are adding to your soup.

Slice your mushrooms thin, mince your shallot, and finely chop or slice your garlic. Prep your croutons and Italian sausage (optional) and set aside. In your large soup pot heat butter and oil over medium heat. Add mushrooms and shallots and sauté for 10 minutes. Add garlic and sauté for another 1-2 minutes. Add your flour and stir everything to coat well. Add your wine slowly while stirring to pan to deglaze. Add your mushroom stock. Stir and let cook until bottom of pan is fully deglazed. Add cream, fresh thyme, salt and pepper to taste. Reduce heat to a low simmer and simmer until service.

TORN HOMEMADE CROUTONS:

- ½ loaf of sourdough bread
- ½ cup olive oil
- 1 clove garlic, minced
- Salt to taste
- Ground pepper to taste

DIRECTIONS:

Tear apart sourdough into small rustic chunks. Add them all to a large bowl and drizzle over your olive oil and garlic. Season thoroughly with salt and fresh ground black pepper. Massage and toss until bread is well coated. Bake on a lined baking sheet at 400 for 15 minutes.



RACHELE'S CREAMY SAUSAGE GNOCCHI SOUP

- 16 ounces Italian sausage
- 2 sticks celery, chopped finely
- 1 medium onion, chopped finely
- 4 cloves garlic, minced
- 2 tablespoons flour
- 4 cups chicken broth
- 1 (28 ounce) can crushed tomatoes
- 1/2 teaspoon crushed red pepper flakes (optional)
- 1/2 teaspoon dried oregano
- 1 package uncooked potato gnocchi
- 1 cup heavy/whipping cream
- 2 cups fresh baby spinach
- Salt and pepper to taste

DIRECTIONS:

Cook your sausage in a Dutch oven/large soup pot. Sauté over medium-high heat, stirring occasionally, until the sausage is browned. Remove the sausage from the pot and transfer it to a paper towel lined plate. Leave excess fat in pan. Add the onion and celery and garlic to the pan and cook for about 5 minutes. Add the flour and stir to coat for about one minute. Slowly add chicken broth and stir until the flour has been incorporated. Add the canned tomatoes, oregano, and crushed red pepper flakes to the pot. Add cooked sausage back into pot. Increase the heat to high and bring the soup to a gentle boil. Once it's boiling, add the gnocchi and cream. Reduce the heat to a simmer. Cook for 10 minutes, stirring occasionally to ensure the gnocchi isn't sticking to the bottom of the pot. If needed, add another splash of chicken broth and/or cream to thin the soup out a bit more. Stir in the spinach and season with salt & pepper to taste. Optional: serve topped with parmesan cheese.



ELIZABETH'S THAI COCONUT CURRY CHICKEN NOODLE SOUP

- 2 cans of Campbells Thai Curry Sauce (Yellow Curry and Coconut)
- 1 can light coconut milk
- 3-4 cups water (use empty cans to measure)
- ½ cup rough chopped carrots
- ½ cup rough chopped celery
- 1 shallot, fine chopped
- 3 cloves garlic, pressed or minced
- 2 Tbsp butter
- Salt + Pepper (to taste)
- 2 cups dry pasta noodles
- 2 cups shredded chicken breast

DIRECTIONS:

Wash and prepare your veggies. Sauté your carrots, celery, shallot, and garlic in butter until cooked and fragrant. Salt and pepper to taste. Add to crockpot and add cans of Thai curry sauce, coconut milk, and water. Used each empty can to fill with water and measure. Add frozen or fresh shredded roasted chicken breast. Stir and salt and pepper to taste. Cook on low all day Add dry noodles 45 minutes before serving.

Optional: Garnish with fresh Thai basil, cilantro, or parsley. Serve with roti, naan or other flatbread for dipping.



ALEXIS' MARRY ME CHICKEN SOUP

- 1 tablespoon olive oil
- ½ medium yellow onion, finely diced
- 4 cloves garlic, minced
- ½ cup sun-dried tomatoes in olive oil, drained and chopped
- 2 tablespoons tomato paste
- 7 cups of chicken broth
- Salt and pepper to taste
- 2 teaspoons Italian seasoning
- ½ teaspoon crushed red pepper
- 12 oz pasta
- 2 cups shredded and cooked chicken
- 3 cups fresh baby spinach, chopped
- ¾ cup half & half or heavy cream
- 1 4 oz. package of Boursin cheese
- ½ cup freshly grated Parmesan cheese, (reserve some for topping)

DIRECTIONS:

Heat the olive oil in a Dutch oven or soup pot over medium heat, then add the onions and garlic. Cook until the onion softens and the mixture becomes fragrant (about 3–4 minutes). Stir in the sun-dried tomatoes and tomato paste. Cook for a minute or two so the flavors deepen and the tomato paste caramelizes slightly. Pour in the chicken broth and season with salt, pepper, Italian seasoning, and crushed red pepper. Allow the soup to come to a gentle boil so the flavors meld. Add the pasta directly into the boiling broth and cook until just al dente (pasta will continue to cook until service). Reduce the heat, then add the shredded chicken, chopped spinach, half & half, Boursin cheese, and a portion of the Parmesan. Stir until the cheeses melt and the soup becomes creamy. Optional: Top with reserved Parmesan cheese.



NATASHA'S LOADED BAKED POTATO SOUP

- 4 potatoes, scrubbed, peeled, and cubed
- 8 sliced of cooked bacon
- 4 Tbsp. butter
- 2 garlic cloves, minced
- 1 yellow onion, chopped
- 1/3 cup flour
- 2 cups low fat milk
- 1 cup half and half
- 2 cups chicken stock
- 1 tsp. salt, ½ tsp. garlic salt, ½ tsp. pepper
- 1 cup mild cheddar cheese
- 1 cup sour cream

DIRECTIONS:

Scrub potatoes and pierce with a fork multiple times. Microwave 12-15 minutes, or until tender. Carefully half potatoes and let cool. Once cooled, remove the skins, and cut into cubes. Prepare bacon slices and set aside to cool. Reserve some of the bacon fat and set aside. In a large pot, melt butter over med-low heat. Add bacon fat, minced garlic and onion and cook until tender. Whisk in flour to coat and cook for 1-2 minutes. Whisk in milk, half and half and slowly add chicken stock. Bring pot to a light simmer for about 5-7 minutes until it has thickened a bit. Stir in cheese, bacon, and sour cream. Remove from heat and add potatoes to the pot. Optional: Garnish with dollop of sour cream, shredded cheddar cheese, bacon bits, and fresh chives.



MARISSA'S OLIVE GARDEN "DUPE-A" TUSCANA SOUP

- 1 pound Italian ground sausage (mild or spicy)
- 4 tablespoons butter
- ½ white onion, diced
- 1 tablespoon minced garlic
- 4-5 yellow potatoes (cut into 1-inch sizes)
- 6 cups chicken broth
- 2 cups water
- Salt and pepper to taste
- 2 cups heavy cream
- 4 cups kale, chopped

DIRECTIONS:

In a large pot sauté Italian sausage until browned. Transfer cooked sausage to a plate with a slotted spoon and set aside. In the same pot, add butter and sauté onions over medium heat until cooked and translucent. Add garlic and sauté 1-2 minutes until fragrant. Add chicken broth, water, potatoes, salt, and pepper and bring to a boil. Boil until potatoes are tender. Stir in kale, and heavy cream. Add sausage. Taste and add salt and pepper if needed.

Optional: serve with bacon bits and grated parmesan



LEXY'S LOADED BAKED POTATO SOUP

- 3 lbs. mini Yukon gold potatoes, cut into 1" pieces
- 1 lb. cooked bacon, cut or crumbled (reserve some for topping)
- 2 Tbsp reserved bacon grease
- 2 Tbsp butter
- 1 medium sized yellow onion, diced
- 8 cloves garlic, minced
- ¼ cup flour
- 2 cups milk
- 1 cup heavy cream
- 4 cups chicken broth
- 1 tsp chicken bullion
- Pinch of Cayenne pepper
- Salt and pepper to taste
- 2 cups shredded cheddar cheese, (plus more for topping)

DIRECTIONS:

In a large Dutch oven or pot, cook your bacon over medium heat until it is crispy. Remove bacon and set aside. Remove bacon grease leaving about 2 Tbsp. left in the pot. Add butter and sauté the onion until soft and transparent. Add garlic and stir to combine. Add flour and stir 1-2 minutes to cook and coat. Slowly add heavy cream, milk, and broth in small batches while stirring. Season with salt and pepper plus Cayenne pepper. Add the potatoes to the pot and bring to a boil. Boil about 15 minutes or until potatoes are fork-tender. Reduce the heat to medium-low and stir in the cheddar cheese and bacon (reserving some for toppings). Mash the potatoes with a masher utensil or wooden spoon in the pot.

Optional: serve topped with more cheddar cheese and reserved bacon. (also recommended sour cream, and green onions for topping)



MONICA'S GLUTEN FREE POTATO SOUP

- 32 ounces Chicken broth
- 1 can (Gluten Free) Cream of Chicken soup
- 8 ounce package shredded cheddar cheese
- 4.5 ounce bacon bits
- 32 ounce package frozen cubed potatoes
- 8oz Cream cheese
- Salt and Pepper to taste

DIRECTIONS:

In a crock pot, mix chicken broth and cream of chicken soup. Add potatoes, half cheddar cheese, and bacon bits. Cook on low for 8 hours or high for 4 hours. With an hour left, cut cream cheese into small pieces and add to soup. Stir occasionally in the last hour to chop up the cream cheese. 10 minutes before serving, add the rest of the cheddar cheese and salt and pepper to taste.