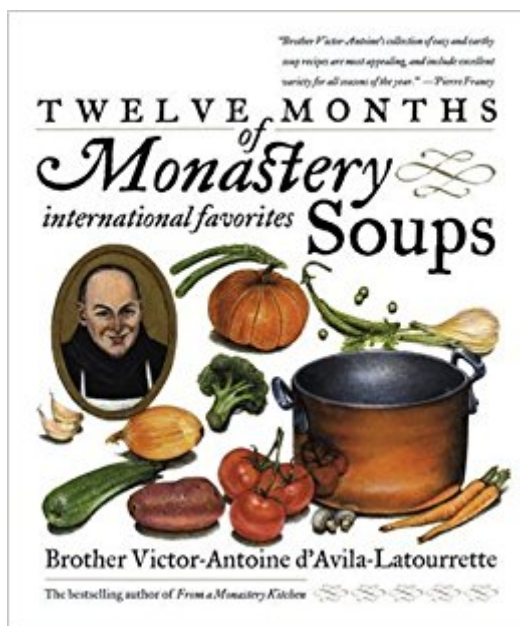


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# Twelve Months Of Monastery Soups



## Synopsis

"Of soup and love, the first is best." Brother Victor-Antoine makes a passionate case for this Spanish proverb in *Twelve Months of Monastery Soups*, bringing easy, delicious, soul-satisfying soup recipes from the monastery to your kitchen. From simple, clear broths to thick, hearty soups, there's a recipe to appeal to every taste. Arranged by month with an eye toward seasonal variety and at least one recipe for every vegetable native to North America, the 175 soups include classic favorites such as Cream of Corn and Tomato and more unique recipes such as Jerusalem Artichoke, Provençal Rainbow, and Danish Onion-Champagne. With inspirational quotes proclaiming the goodness of soup sprinkled throughout and beautiful period block prints, *Twelve Months of Monastery Soups* is a celebration of the art of soup-making.

## Book Information

Paperback: 208 pages

Publisher: Clarkson Potter; Reprint edition (January 5, 1998)

Language: English

ISBN-10: 0767901800

ISBN-13: 978-0767901802

Product Dimensions: 7.5 x 0.6 x 9 inches

Shipping Weight: 15.2 ounces (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 134 customer reviews

Best Sellers Rank: #261,683 in Books (See Top 100 in Books) #138 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Soups & Stews #247 in Books > Cookbooks, Food & Wine > Entertaining & Holidays > Seasonal #367 in Books > Cookbooks, Food & Wine > Cooking Methods > Slow Cooking

## Customer Reviews

Offer your guests a big bowl of warmth and comfort--stir up some homemade soup! Brother Victor-Antoine d'Avila-Latourrette, author of *From a Monastery Kitchen*, follows the months of the year with simple recipes using seasonal ingredients. The soup recipes are international as well--try some Polish Pearl Barley Soup in February and Traditional Austrian Cheese Soup in November. Brother Victor-Antoine recommends chilled soups in the summer for refreshment; June's creamy Chilled Carrot Soup features the zest of ginger and lemon, and the Cold Zucchini Soup in August is delightful with the recommended lemon basil. The simplicity of the recipes makes them suitable for beginning cooks, who will learn that a great variety of flavors can be produced just by changing the

order in which the vegetables are sautéed or by using vegetable broth instead of beef bouillon. Twelve Months of Monastery Soups is a delicious introduction to the art of soup making. As Brother Victor-Antoine notes, "soup remains a faithful friend during all of life's occasions."

Latourrette, a Benedictine monk in a monastery in upstate New York, is the author of several cookbooks, including *From a Monastery Kitchen* (HarperCollins, 1989), which sold more than 100,000 copies. Brother Victor grew up in France, and his background is evident in his soup recipes, which also reflect other cuisines—from Mexican to Italian to Arabic. He offers close to 180 seasonal recipes, the majority of them vegetarian, all of them simple and easy; historical woodcuts add charm to the book. [BOMC selection.] Copyright 1996 Reed Business Information, Inc. --This text refers to the Hardcover edition.

I am still very much a beginning cook, so I try to find cookbooks that are not too intimidating in their scope. This book was such a great introduction to soups for me! These are all very simple soups and none call for many ingredients. Quite a few of the soups are even vegetarian. The soups that I have tried have all been plenty filling for me; however, they might not be hearty enough to stand alone as a meal. The Pasta and Lentil Soup is especially good! Only one recipe struck me as truly unusual; that was the recipe for Beer Soup. Other than that, all of the recipes are ones that I can see myself making at some point in time. I do wish that there were at least a few photographs in the book, but that is just a minor complaint. This book is definitely worth a look!

Lovely cookbook with quaint woodblock looking drawings giving background on herbs, vegetables, and little observations on monastic life and history related to recipes. Recipes are organized by month to reflect when certain vegetables are in plenty. Fun to read, and the soups are wonderful, with many vegetarian ones. I have had my copy for years, and bought this one for a niece for her wedding, and her thank you note mentioned having already made one of the recipes, with great results!

I've had this cookbook for a couple of years now. A couple of things I love about it is 1) it has an easy to use index so if you have some particular ingredient you want to use, look it up and it lists the soups page number. 2). Many of the ingredients I have on hand and it is not an exhausting amount either. One more 3) it has recipes from different countries which makes interesting history table talk:)

Have made quite a few of the soups. The informational paragraphs are fun to read!

This cookbook is more useful for a creative cook to use as a source of inspiration -- seasonal recipes to riff on -- than it is for anyone who likes to follow recipes to the letter. The soups here are, as given, just too spare, and are rather bland. They are also presented with so little instruction that if you don't know your way around a kitchen you will make mistakes. For instance, the Polish Barley Soup calls for chopped leeks and diced turnip. If you don't know how to slit open and clean leeks (which are always full of grit and soil), that most of the green part of the leek is too tough to use for sautÃ©, or that turnips need to be peeled, you will be disappointed with your meal. But none of that basic instruction is offered. When I made that particular soup I had to add herbs (thyme, fresh bay leaf) and an acid (sherry vinegar and a squeeze of lemon) to lift what was a very flat flavor profile. The result was excellent, but the thing is the recipe did need to be tweaked.

I bought this book when I started growing my own vegetables. The first time I decided to try one of the recipes, I went out to my own garden and picked zucchini, leeks and basil then followed the Cold Zucchini Soup recipe. This has to be the best zucchini soup recipes I have ever used! With one success under my belt (in more ways than one) I started to tackle all the other recipes in the book. To date I only have a few left to try. Almost all the choices are recipes I would be delighted to repeat. I actually used this book to plan out my 2009 garden to be sure I have the right ingredients on hand. The recipes are well laid out and extremely easy to follow for beginner to advanced cook. Some recipes have a bit of history included on the page such as the Beguine Cream Soup telling of its origins. I would say this is the most stained book in my library from over use. You will not be sorry investing in this delightful treasure trove of soup recipes!

I have ordered 2 more books for my son and daughter. I love it!

love it. love it. i made all but 2 of the january soups - didn't like a couple, loved a couple...it's a fun "project" every couple days to try a new one. Since i am vegan, i have to skip some that include eggs, cream, etc. but that's not anything against the book or its author. if you like this one, you should also check out "love soup" -- :)

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