

Wide variety of soups provide comfort food

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With polar vortex temperatures that recently flirted with 0 degrees, we polled readers via social media for their go-to, comfort food soups.

Tracy O'Mara Whitney posted on The Reporter Lifestyle/Entertainment Facebook page: 'We love my mom's recipe for lentil soup. I also make chicken vegetable regularly. My sister-in-law gave an awesome recipe for Mexican chicken soup that I have tweaked a bit for our tastes. I love beef veggie barley and creamy broccoli and cheese soup too. Yeah, we eat lots of soup here!'

Would you believe raw soup? Former Reporter staff writer Brian Rossiter, an author, blogger and raw foods advocate, commented on this writer's page: 'I had a raw soup tonight and would love your readers to know soups can be made this way!' Check <http://fruit-powered.com/mexican-sun-soup> to learn more.

Skipack Township resident Alycia Felgenhauer Eckerd joined the conversation with: 'Well. I'm vegetarian ... so my favorites - made with a non-meat base, of course - are lentil, mushroom barley, corn chowder, veggie chili, and black bean.'

Quakertown area resident Kathleen McManus went with 'cheeseburger soup. It's actually very good and hearty.'

'Lobster bisque for sure!,' said Hatfield resident Amy Bevilacqua.

Julie Anders Fabiani, a classmate of Bevilacqua's at Souderton Area High School, put in a vote for taco soup.

Harleysville native Krista Detwiler Garcia submitted 'butternut squash-carrot soup.'

At , Christopher Dock Mennonite High School Advancement Associate Jay Gordon, posted: 'Sweet potato, corn and jalapeno soup. If I have to say so myself, it's to die for.

I found the recipe in 'Gourmet' magazine about 10 years ago, and we just loved the soup so much that we made it a regular thing. I made it one time to give to parents at the preschool at our church, so they would have a ready-to-eat dinner on a weeknight. We had to include a description of the soup so families would know what they were getting. My description was 'slightly sweet with just the right amount of heat.' My wife still laughs at that description, but it fits the soup perfectly. It's a labor of love, but it's delicious!

From Karan S. Hums, a Souderton native living in Berks County: 'Cream of potato soup. Love making soup for my family, and our church has soup and sandwiches at our own, and sister church in the area, once a week during Lent. Enjoyable fellowship and always great soups provided.'

On Twitter, Euro Delights LLC in Skippack nominated their German potato with ham soup.

Via LinkedIn, Brenda Boorse, regional vice-president of Access Services Inc. in Fort Washington, submitted 'Italian chicken tortellini and escarole!'

Speaking of tortellini, Collegetown resident Coreen Tossona reached out on Twitter @brianbingaman, and even shared the recipe for her fave, tortellini and spinach soup:

2 cloves garlic, crushed 1 tbsp. margarine

2 cans (13 3/4 oz.) chicken broth

1 - 8 oz. package fresh or frozen cheese tortellini

1 - 10 oz. package frozen chopped spinach, thawed

1 - 16 oz. can stewed tomatoes, undrained, coarsely chopped

Grated Parmesan cheese, as desired

Cook garlic in margarine 2 to 3 minutes. Add broth and tortellini; heat to a boil. Reduce heat, simmer 10 minutes. Add spinach and tomatoes, simmer 5 minutes more.

Serve topped with grated Parmesan.

