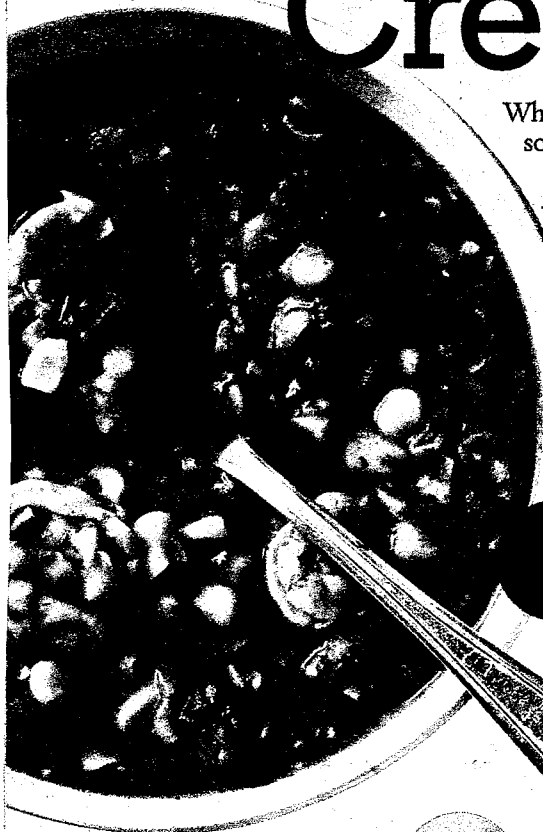


Create a Stir



Why is soup such a favorite comfort food: Its power to soothe the diner? Its ability to calm the cook?

Unlike many dishes, most soups don't require constant vigilance. Recipes are seldom fussy, they invite improvisation, and substitutions are generally welcome. You can stir up a soup while answering homework questions or sorting the mail, and if someone's late for dinner, soup doesn't mind the wait. Here are six quick soups we turn to for comfort on a weeknight. †

Story and recipes by Jo Marshall, a food writer in Deephaven, Minn.

1

SHRIMP AND CORN SOUP

Makes 12 cups.

Heat 2 (15-ounce) cans cream-style corn, 2 cups frozen corn, 2 (10-ounce) cans diced tomatoes with green chiles and 1 (15-ounce) can tomato sauce in a large saucepan. Add 2 pounds peeled shrimp and chopped green onions. Cook 5 minutes or until shrimp are done.

Recipe by Holly Clegg

2

AVGOLEMONO (GREEK LEMON SOUP)

Makes 8 cups.

Bring 6 cups chicken broth to a simmer and add 1/2 cup uncooked rice. Cover and simmer just until rice is done, about 15 minutes. Whisk 3 egg yolks with 3 tablespoons lemon juice.

Whisk a ladle of hot soup into egg mixture, then add back to pot.

Garnish with parsley and pepper.

Great with warm pitas and store-bought hummus.

3

FRENCH PEA SOUP

Makes 7 cups.

Melt 2 tablespoons butter in saucepan.

Add 1 chopped shallot; sauté 2

minutes. Add 4 cups water and 6 cups

frozen peas. Cover and cook about 12

minutes. Purée soup. Add 1/2 cup half-

and-half, salt and pepper. Reheat.

(Continued on page 11)

TOP IT OFF — 6 Favorite Garnishes



Lime



Bacon



Avocado



Pita crisps



Green onions



Pita