

Asparagus Soup:

You will need:

10.5 oz Asparagus

4.5oz Ham cut into strips.

2T oil

6 Cups cold water

Contents of 1 pkg. soup base

In a large pan heat oil and add the asparagus and saute until almost done. Add the 6 C of cold water and the enclosed packet and bring to a boil. Put the lid on the pan and reduce to the heat (do not completely close it) and let it simmer, boiling gently for 10 minutes. Garnish the soup with chopped parsley.

Crème of Mushroom Soup:

You will need:

8.8oz Mushrooms

2 T Oil

6 Cups cold water

Contents of 1 pkg. soup base

In a pan heat the oil and add the mushroom and saute until soft. Add the 6 cups of cold water and the contents of the enclosed packet. Bring to a boil and let gently boil for 10 mins., stirring occasionally. Garnish with croutons.

Tomato Vegetable Soup:

You will need:

6 Cups cold water

Contents of 1 pkg. soup base

Add the 6 cups of cold water and the contents of the enclosed packet. Bring to a boil and let gently boil for 10 mins., stirring occasionally. If desired add additional vegetables.

Vegetable Soup:

You will need:

6 Cups cold water

Contents of 1 pkg. soup base

Add the 6 cups of cold water and the contents of the enclosed packet. Bring to a boil and let gently boil for 10 mins., stirring occasionally. If desired add additional vegetables and meatballs.

Indiase Kerriesoep (Indian curry soup):

You will need:

6 Cups cold water

Contents of 1 pkg. soup base

Add the 6 cups of cold water and the contents of the enclosed packet. Bring to a boil, stirring with a whisk, put the lid on the pan and let the soup simmer for another 10 minutes, stirring occasionally, garnish the soup with the finely chopped chives tbsp.

Additional items ½ lb of chicken (cooked,)2 Red peppers, 2 tbsp chopped chive

Franse Uiensoep (French Onion):

You will need:

6 Cups cold water

Contents of 1 pkg. soup base

Add the 6 cups of cold water and the contents of the enclosed packet. Bring to a boil, stirring with a whisk, put the lid on the pan and let the soup simmer for another 10 minutes, stirring occasionally, garnish the soup with the finely chopped chives tbsp.

Additional items: 2 Medium onion sliced, 3 Chives

Chinese Tomatensoep

You will need:

6 Cups cold water

Contents of 1 pkg. soup base

Add the 6 cups of cold water and the contents of the enclosed packet. Bring to a boil, stirring with a whisk, put the lid on the pan and let the soup simmer for another 10 minutes, stirring occasionally.

Additional items: 1 ¼ cups of oriental wok vegetables, 3 spring onions

Pea Soup Mix

You will need:

4 Cups cold water

Contents of 1 pkg. soup base

Add the 4 cups of cold water and the contents of the enclosed packet. Bring to a boil, stirring with a whisk. Simmer for 15 minutes, (without lid) let sit for 5 minutes prior to serving.

Additional items: ½ smoked sausage, ½ cup potatoes cubed, 1 ¼ cups of mixed vegetables.

Tomatoen-Cremesoep

You will need:

6 Cups cold water

Contents of 1 pkg. soup base

Add the 6 cups of cold water and the contents of the enclosed packet. Bring to a boil, stirring with a whisk, put the lid on the pan and let the soup simmer for another 10 minutes, stirring occasionally.

Additional items: 4 medium chopped tomatoes, 2 tbsp parsley.

Bruine Bonensoep

You will need:

4 Cups cold water

Contents of 1 pkg. soup base

Add the 4 cups of cold water and the contents of the enclosed packet. Bring to a boil, stirring with a whisk.

Simmer for 15 minutes, (without lid) let sit for 5 minutes prior to serving.

Additional items: 1 carrot, 250 g of brown beans(canned), 125g chopped bacon.

Koninginnen Soup (Cream of Vegetable soep)

You will need:

6 Cups cold water

Contents of 1 pkg. soup base

Add the 6 cups of cold water and the contents of the enclosed packet. Bring to a boil, stirring with a whisk, put the lid on the pan and let the soup simmer for another 10 minutes, stirring occasionally.

Additional items: Assorted vegetables.

Julienne Soup Mis (spring vegetables)

You will need:

6 Cups cold water

Contents of 1 pkg. soup base

Add the 6 cups of cold water and the contents of the enclosed packet. Bring to a boil and let gently boil for 10 mins., stirring occasionally. If desired add additional vegetables.

Additional items: you favorite spring vegetables.

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