Yay, you are getting this soup tomorrow!

Tomato Basil

A little more info for you...

This was the first soup I made for this collection, one that felt so classic, so obvious, that it was one of the arguments I made to myself that I did indeed have enough soup recipes still in me to merit a second cookbook. I wanted a tomato-basil soup — duh — but the ones out there in the world are always so dainty and refined, served alongside sandwiches with their crusts cut off. We soup clubbers are not the dainty sort, hauling these soups to soccer games, to camping trips, to our desks where we get shit done; badass spaces where bisque is decidedly not allowed! So I cranked up the comfort by adding some red lentils, which felt like this princess of a soup slipping on a pair of brass knuckles. When I ate it for the first time, it was hard to imagine I'd never eaten it before because I loved it so much.

Ingredients

SOUP: Basil, Olive Oil, Onion, Salt, Tomato Paste, Crushed Tomatoes, Diced Tomatoes, Red Lentils, Cider Vinegar.

COOKIES: Cookies are traditional and contain all the tasty things like wheat/gluten, butter, eggs, refined sugar and chocolate.

BREAD: ...Is made by Sea Wolf and is full of gluten, though is vegan.

Reheating Instructions

I've done the hard part, but with all the kindness in my heart I quote one of my favorite humans, Rupaul, and say *don't f*ck it up!* Here's how.

- Put the soup in a medium saucepan (or, let's be real, whatever pot you have-- ideally, not too huge and not a skillet) and heat over medium-low until warmed through. It shouldn't take more than 10 minutes.
- If it's frozen, thaw it in the refrigerator until slushy, 24-48 hours. Then do what I just said.
- Or you can use a microwave, duh. I didn't suggest it earlier because they scare me and I don't have one in my kitchen, but you do you.

Eat soup, enjoy, and feel the love.

To reheat the bread: Place bread, still in its bag, in a preheated 350°F oven for 10 to 15 minutes or until heated through.

To freeze the soup: Refrigerate soup in its container until chilled; transfer to freezer.

LIFE HACK BONUS: Warm the chocolate chip cookies before serving. Microwave, warming oven, telepathy... Whatever works for you. No promises they will make it to the table.

Serving Suggestions

- **VEGAN**: Drizzle with olive oil; scatter with pepper flakes; serve alongside crusty bread rubbed with cut-side of garlic clove
- **NOT VEGAN**: Finely grate or shave Parmesan over top; brown Italian sausage first in pan and add soup over top to reheat; go all Olive Garden up in your bowl by adding browned ground beef, a pinch of sugar, and some tomato paste before stirring in the soup to reheat

You, too, can make delicious soup. I wrote a book that tells you how. Want a copy?

YAS GAWD

SOUP CLUB BULLETIN BOARD

Your containers are fully compostable, including lids and their labels. Please help them find their intended afterlife.

A Note about Delivery

For those of you above the (Montlake) Cut, your soup will be delivered on Sunday between 9 am and noon. For those below the Cut, your soup will be delivered on Monday between 9 am and noon. Please leave out a cooler or box so critters don't steal your cookies and bread.

A Note about Pickup

Need a reminder of your pickup slot? Here's the sheet you used to sign up. Look for your loot in the brown bin at the top of Caroline's front steps. For those with bread and cookies, look for your name to grab the right one!

Notes for your calendar

- **September 15**: Flash Sale of frozen Soup Stand leftovers. (Proceeds benefit production costs for the forthcoming cookbook sequel.) Look for an email with a self-explanatory Google Doc for sign ups. They go fast!
- **September 25**: Please note that on Sunday, September 25, deliveries and pickups will be normal BUT your soup will be frozen.

Send me your photos! I would love to see how the soup makes it to your table.*

*Don't worry, I won't post them anywhere, maybe just show them off here sometime. I don't even have an Instagram account, you can trust me.

Winner, winner!

Favorite member photos of last week's soup!

And to the victors, a reward of three cookies. Art + soup = glory.

Um, yum. Dinner of champions.

Our girl got the Pretty Woman treatment here, ooo la la.

Honorable Mention: I mean, just look at these colors-- she looks good in royal blue. 💙

I write a blog about you all every week. Wanna see?

Yes! To the Blog!

For Your Grocery List

Next week's serving suggestions to add to your shopping list!

Red Wine
Crusty Bread
Farro or Polenta
Kielbasa
Farmer's Cheese or Ricotta

THIS IS WHAT 60 POUNDS
OF TOMATOES
LOOKS LIKE

Yes, all this fun and love went into your soup. That's how it got to be so tasty.

Your dinner in human form.

A Note about Membership:

My soup pots are overflowing, membership is officially full.

I am taking names and emails down for a wait list, so you are welcome to keep sending jealous soup lovers my way.

Thank YOU for being here.
I sincerely hope you enjoy every slurp.

SOUP CLUB

Like these emails? I also write a monthly newsletter so the people I write for and try to find me work don't get mad at me, since I'm not on social media. Those emails also feature silliness and my affinity for GIFs. Sign up here!

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