

Good Soup?



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By Valerie Garner

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If you want to get rave reviews on any soup you make, the first element is to make sure your loved one first has a long, steady diet of military food. Here's our story:

When my husband and I were first married, he was in the military and had lived for months off of military food. We purchased a small trailer, while waiting for it to be delivered and hooked up, we lived with another young military couple for a few weeks.

All 4 of the young adults in this household had many responsibilities and lots going on with life, so the housekeeping end of things were pretty slack. One evening we all pitched in and started cleaning. There was a pan that had several days old, dried macaroni and cheese stuck all over the pan. The husband told the wife to put hot soapy water in it and let it soak.

The following day, she and I both had the morning off, so we went to do laundry at the local Laundromat. We came home after lunch to find a note from our husband's saying, "Thanks for the good soup." We looked at each other and asked, "What soup?" Neither of us could figure it out, so just figured the guys must be loosing it, and shrugged it off.

When they got home that evening we asked, "What soup were you referring to?" With that, the husband's eyes got huge, as he remembered then telling his wife to fill that pan with the old, dried macaroni and cheese with hot, soapy water and it was left on the stove for soaking. They had heated up this soap mess and ate it! Not only that, they ate half the kettle.

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You can be sure; they appreciate any real food that's cooked. It's so nice to be appreciated. It's so wonderful cooking for "non-picky eaters".

By Valerie Garner–Visit Home Tips & More: <http://www.anglefire.com/wa/hometips>

Pleasures of Soup

By Merrie Schonbach

Often our diets change during the cold weather. More hot foods than cold sandwiches grace the dinner table. Our schedules do not slow down so we seek out hardy, quick to prepare meals.

Making a pot of soup is a perfect solution for a healthy, hot meal. There are dozens of different soups that you can make.

Make your meal different than chicken noodle or tomato soup, why not try a creamy wild rice mushroom, white chicken chili, cheesy potato with bacon, country bean or even Italian wedding soup.

You do not have to make these wonderful soups from scratch or pour from a can, purchase a soup kit and add fresh meat for a great home made taste.

Soup kits provide all of the dried ingredients, spices and instructions. The ingredients you add are minimal and the cooking easy and relatively quick.

You can find these soup kits from several small Internet businesses that sell gourmet foods at very affordable prices. Make dinner different tonight and try a soup kit for your family.

This article was written for Beans & Bears offering quality gourmet foods and gifts.

<http://beansandbears.com>

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Pleasures of Soup

Diet Information: The Cabbage Soup Diet

Sot Suppe (Norwegian Sweet Soup)

Easy–Cheesy Casserole

Cool Summer Soup Recipes – A Food Processor And 10 Minutes Is All You Need

Over 185 Delicious Italian Dishes

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100 succulent Chinese Recipes
65 Tried and True Traditional Amish Recipes
Complete Library Of Cooking
Beat that Fat

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