

Types of Soup

A soup isn't always called "soup." Here's some help to decipher some often-used names. A bisque is a rich, thick, smooth soup that's often made with shellfish, such as lobster or shrimp.

A chowder is a thick, chunky soup. Traditionally, a chowder is made with seafood or fish, but chowders made with poultry, vegetables, and cheese have become popular.

Stock or broth is a strained, thin, clear liquid in which meat, poultry, or fish has been simmered with vegetables and herbs. While normally used as an ingredient in other soups, it can be enjoyed as a light course on its own.






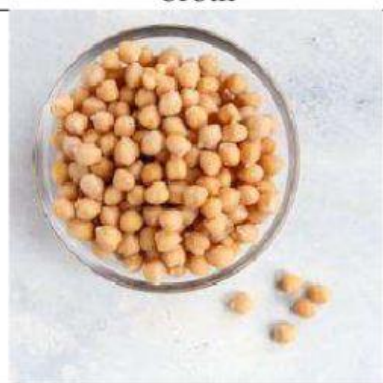
Bouillon is basically the same as broth, but the term refers to commercial dehydrated products sold as granules or cubes.







Consomme is a strong, flavorful meat or fish broth that has been clarified.

LEEK AND POTATO SOUP

1. Watch the video.

2. Choose the correct ingredients for the leek and potato soup.

		
salt	oranges	broth
		
garlic cloves	onions	chickpeas

		
pepper	soft drink	leeks
		
butter	potato	Olive oil

3. Put the steps for the recipe in order

	Cook leeks in butter with salt and pepper until tender, stirring frequently, about 15 minutes.
	Stir cornstarch into broth and pour broth into pot.
	In a large pot over medium heat, melt butter.
	Season with salt and pepper before serving.
	Pour in the cream, reduce heat and simmer at least 30 minutes, until potatoes are tender.
	Add the potatoes and bring to a boil. Season with salt and pepper.