



# Splendid Soups: Recipes and Master Techniques for Making the World's Best Soups

*James Peterson*

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**Splendid Soups: Recipes and Master Techniques for Making the World's Best Soups** James Peterson  
A comprehensive cookbook with over 500 foolproof recipes covering every conceivable kind of soup--including Asian and South American recipes that have not previously appeared in American cookbooks--and sections featuring unusual ingredients, secrets for lowering fat, and more.

## Splendid Soups: Recipes and Master Techniques for Making the World's Best Soups Details

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## **From Reader Review Splendid Soups: Recipes and Master Techniques for Making the World's Best Soups for online ebook**

### **Kathleen Martin says**

This is one of the best cookbooks I've ever read. And I say read, because I have probably read it cover to cover at least three times. I think James Peterson is one of the very best cookbook writers of all time. In a world full of people who think they know everything and then proceed to try to teach you how to make the best grilled cheese sandwich in the world, it is a pleasure to actually see a master at work, who really does understand the fine art of cooking. I credit Peterson, and particularly Splendid Soups, for teaching me how to cook, because he gives you all of the information you need about a recipe and possible variations so that you understand not just how to do something, but why you are doing something. Splendid Soups was the first cookbook of his that I read, my mom has subsequently bought just about every cookbook of his that is in print as either a birthday or Christmas present for me. Splendid Soups is probably my favorite, if I had to pick, but Sauces is a masterpiece (I just don't make sauces as often as I wish I could!). Vegetables is also an impeccable cookbook, so is Fish & Shellfish, but really you can't go wrong with any of them.

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### **Kayleen says**

the chicken soup recipe in this book is the very best I have ever had. Everyone who I have served it to has raved. It's what chicken soup is meant to be, and it's easy to make in under an hour. Every soup I have made using this cookbook have been wonderful. It's easily the best soup cookbook I have ever read and used.

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### **Nelly Paulina says**

you'd think that a book of this sheer size would have way more recipes that i love. i mean, i do LOVE soups.

swiss chard, parsley and garlic soup was excellent.

soba noodles in broth was easy and yummy enough.

most of the others required to much adaptation for vegetarians.

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### **Cissa says**

I was first entranced as I paged through this cookbook and repeatedly marked page after page of soups I want to try! They all sound so good!

But sounding good is only the first part; tasting good is what's important. I've tried 2 of the easier recipes thus far, and they were so great that I am eager to try many more!

Both I tried happened to be Chinese in inspiration. We made the soup with bay scallops and sugar snap peas

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first, and it was easy and elegant and a delight to eat. It takes may an hour, all told; all the ingredients are readily available, and it can mostly be made ahead of time with a 2-minute finish.

This version of Hot and Sour soup was a nice compromise between very authentic versions and easy ones- at least for us. The trick is that it does call for 3 ingredients that most people do not have in their pantries, but which are readily available online: dried shiitakes, dried tree ears/black fungus; and dried lily buds. The use of these, plus a LOT of white pepper to provide the heat, is what makes it authentic, though, and they are easy to deal with once you have them. We did cut the pepper in half, and it was perfect for us. 3 proteins were listed as options along with the tofu; we used the chicken, but it's nice to have a choice. I think next time we'll thicken the broth a hair more, and add a bit more sesame oil. We ate it with homemade ham-and-egg fried rice; it would also be excellent for a light supper with scallion pancakes and/or a stir-fried vegetable.

While I chose 2 Chinese-inspired recipes to try first, this book literally spans the world! I look forward to trying soups from all over the globe!

There's also a nice mix of pretty easy soups like the above, all the way through to quite elaborate. I may pick my next one to be one of the more complicated ones.

Very recommended!

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### **Larry Edwards says**

Simply put, James Peterson is one of the best culinary teachers currently writing cookbooks. If you love soups (and who doesn't), this book will not only teach you the techniques to making great soups, it will also give you rather simple recipes for some of the great classics.

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### **Manintheboat says**

I made the Broccoli and Garlic soup and it came out quite bitter the next day. Good day 1, bad day 2.

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### **anya says**

I'm loving all the information about ingredients that this book has. Peterson is interested in not just relaying recipes, but ways of thinking about food.

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### **Pia says**

This is a stand-out cookbook with over 3,000 soups; I especially admire Peterson's inclusion of international soups including ones from Mexico, Japan, etc. The book has a beautiful layout, gorgeous pictures, and the fine, funny, opinionated expert voice of Peterson himself.

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## **Marguerite says**

In theory, I should love this book, because I love to make soup. But while I occasionally mine it for an idea, I almost never cook directly from the book. It sits on the shelf, its destiny unfulfilled. Some of the recipes call for ingredients -- heavy cream, dashi, beef brisket AND a pig's foot -- I just don't use. I even like a couple of the recipes a lot. The method I use to make onion soup is almost the same as James Peterson's. But I use the recipe/technique deemed too time-consuming that Cooks Illustrated rejected for its own adaptation. It appealed to me in another cookbook, not this one. I've made the Indian-Style Corn Soup and like it well enough that I try to keep it in the freezer. So, why don't I like this book more? I'd say it's some quality of sterility in the approach, or a lack of passion for the topic, or the words just don't get me salivating like other cookbooks, but I still might not be putting my finger on it. One of the reasons I bought this was the number of pages devoted to fish and seafood soups, a huge weakness on my part. The fruit soup recipes also appealed to me. So, I might leave this one out (I can tolerate visual nagging), to remind me it's there. If I still haven't warmed to it by the time I get around to dusting the kitchen again, it goes to the library, to meet its fate.

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## **Nick says**

great soups, but i'm effectively vegetarian these days so much of this book isn't likely to get put to use at my place. i'm definitely looking to score a copy of deborah madison's latest book of veggie soups, too.

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## **Scott Cardwell says**

This is my favorite cookbook, the recipes are well documented with different ideas on how to finish them to your taste. He goes into what to look for when shopping. My copy is water(soup) damaged from being open in the kitchen.

Get this book and make some soup.

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## **Nan The Great says**

SOUPS!!!

Soup is my favorite meal ever. Ever. Seriously.

This cookbook is therefore my favorite cookbook ever.

Honestly, it covers everything from broth to cream soups in every type of cuisine. Not only does it provide me with dandy good recipes, but technique as well.

Any cookbook that tells me how to correctly dress and remove the saddle meat from rabbit for soup is a winner!

### **Lil Miss says**

I think I have to re-read this every January! About the same time I start getting tired of my standard soup recipes. :)

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### **Tim says**

james peterson is a master. if i were still single, i'd go through every one of these recipes, one-by-one, until the meat chapter which i'd skip. each recipe is very well researched, in the peterson style, thoughtful, and comprehensive. just delightful.

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### **Rooks says**

WOAHMG, this is such a great cookbook. Seriously, every soup I've made from it has thus far been anywhere from tasty as hell to ridiculously delicious, and we're talking a fairly diverse group thus far: egg drop soup, roast onion soup, vegetable broth, and a wild mushroom soup (using his velouté recipe as a base, so that recipe was really two soups in one). The directions have been clear and easy to follow, the suggestions and variations have been helpful, and this has quickly become a go-to soup book in my family. I do definitely tweak the recipes to suit what I have to hand and the people I'm feeding, but who doesn't? This remains, in my opinion, a great foundational sort of book.

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