

Soup's On at the Krasl

Soup's On, part of the popular Artisan Market (formerly called the Holly-Market) at the Krasl Art Center, is the perfect time to take a break from perusing the wonderful bazaar of fine arts and crafts to try homemade soups, breads and desserts.

"Soup's On started more than 30 years ago," says Rose Navetta, who with Janic Hild has been coordinating this fundraising event for the last five years.

"Olga Krasl would make vichyssoise, one of the original soups served," Hild says. "In the back of our Soup's On cookbook we have a section called Vintage Soup's On, which is a collection of the original soups."

Kean Smith often donates soup using recipes from Anna Thomas' book "Love Soup: 160 All-New Vegetarian Recipes from the Author of 'The Vegetarian Epicure,'" winner of the James Beard Foundation Book of the Year, Healthy Focus.

"I've been attending Soup's On for at least 20 years," says Smith, co-founder of Smith-Dahmer, a marketing insights and consulting firm in St. Joseph. "It's a great event."

For those who want to donate soup, the Krasl has slow cookers that can be picked up beforehand or they can bring their soup in containers. One gallon is the minimum donation. The largest amount donated has been about 42 gallons. According to Navetta, major donors include Bit of Swiss Bakery and Lake Michigan College.

There's a drop-off area in the back of the Krasl for soup deliveries. Soups should be labeled with a list of ingredients (for those who might have food allergies) and the name of the soup.

For more information, call 983-0271 or visit krasl.org. The Krasl Art Center is at 707 Lake Blvd., St. Joseph. Soup's On runs from Monday to Oct. 31. Hours are 11 a.m. to 1:30 p.m. daily. Soup and bread \$6; \$1 for dessert.

The following recipes are from "The Best of Soup's On" from the Krasl Art Center.

Olga Krasl's Vichyssoise

Stock:

6 chicken backs
1 bay leaf
3 sprigs parsley
1 onion, chopped
1/2 teaspoon whole allspice
1/2 stalk celery
1/4 teaspoon marjoram
Water to cover

Place all ingredients in pan. Boil for 1 hour. Strain, refrigerate and remove congealed fat.

Sauté:

1 onion, chopped
3 leeks, thinly sliced white parts
2 tablespoons butter
8 medium potatoes, peeled and sliced
2 cups half & half
1 cup whipping cream
1 quart chicken broth
3 tablespoons chives, snipped into small pieces

Sauté onion and leeks in butter until transparent. Add potatoes and broth. Boil 40 minutes. Rub through a fine sieve, return to stove. Add half and half and whipping cream. Season with salt and pepper and simmer until heated. Serve hot or cold sprinkled with snipped chives.

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Joan Judd's Famous White Chili

48-ounce jar great northern beans
16-ounce jar salsa
3 chicken breasts, boneless and skinless
8 ounces Monterey Jack cheese, shredded
1 1/2 teaspoon garlic, minced
1 small can diced green chiles
8-ounce can chicken broth

Combine beans, salsa, chicken, garlic, chiles and chicken broth in a large pot. Heat until boiling, then simmer 1-2 hours. Cut chicken into bite-sized pieces before serving. Top with cheese.

Eileen Smith's Bread Pudding Cups

6 slices raisin bread
6 tablespoons butter or margarine,

softened
2 eggs
1 1/2 cups milk
3 tablespoons sugar
1/4 teaspoon salt
1/4 teaspoon nutmeg
Jelly, chocolate chip, cinnamon or sugar for toppings

Preheat oven to 350 degrees.

Cut crusts from bread and reserve. Brush one side of bread slices with butter. Press into muffin pan. In a mixing bowl, beat eggs with milk. Stir in sugar, salt and nutmeg.

Cube bread trimmings; drop into bread lined cups. Pour milk mixture over bread cubes. Top as desired.

Bake 25 minutes. Let cool in pan 15 minutes. To remove, loosen with knife. Chill or serve warm.

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