



SOUP SOUPE

du jour

PREMIUM DRY SOUPS



PREMIUM QUALITY

- First time cook is close to scratch-made, you cook ingredients for the first time
- Ingredient shape and texture is maintained throughout 4-hour hold time

OPERATIONAL EASE

- Add 1 gallon water, whisk and heat
No skilled labor needed
- Ready to serve in 30 minutes
- Stovetop, microwave, steamtable or combo prep
- Easy to handle - no thawing, heavy lifting,

TIP Take any soup and customize with one or two common ingredients to create your signature soup

81000 BUTTERNUT SQUASH4/25.4 OZ.

A rich and creamy blending of butternut squash and sweet potatoes, accented with real nutmeg and cinnamon.

81003 CHICKEN & DUMPLING4/22.9 OZ

Homestyle recipe starts with a creamy chicken soup; tender chunks of chicken, carrots and celery and plenty of tasty semolina dumplings. No artificial flavors.

81005 ITALIAN WEDDING 4/18.4 OZ

A rich chicken broth enhanced with acini di pepe pasta, meatballs and spinach with Parmesan cheese. No artificial colors or flavors.

81008 LENTIL GARLIC..... 4/30.3 OZ

Mediterranean-inspired soup with brown lentils, tantalizing spices, roasted garlic and hints of wine. Excellent source of fiber. No artificial flavors.

81010 PASTA FAGIOLI4/30 OZ

Old-world favorite with ditalini pasta, white beans, Italian herbs and spices. Finished with Parmesan cheese and olive oil. Excellent source of fiber. No artificial colors or flavors.

81013 RED CURRY THAI CHICKEN4/21.9 OZ

Coconut and red curry intermingle in this chicken broth, loaded with chicken chunks, tomatoes, peppers, broccoli and a hint of kaffir lime. No artificial flavors.

81015 CHICKEN NOODLE4/15.5 OZ

Nicely seasoned chicken broth with egg noodles, celery, carrots, onions and tender chunks of chicken. No artificial preservatives, colors or flavors.

81018 GARDEN VEGETABLE..... 4/10.2 OZ

Flavorful mix of vegetables, including green beans, carrots, asparagus, peas, leeks, zucchini, onions and chopped parsley. No artificial flavors.



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