

118 High Street, Belfast ME (207) 930-0304 Order online at dailysoupbelfast.com

DAILY HOMEMADE SOUPS

Add a slice of Borealis Bread for \$1.00

SATURDAY SOUPS:

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Chopped celery, carrots, and onions are sautéed in oil until the edges start to turn golden brown. Garlic and red and yellow pepper slices are stirred in and cook until fragrant. Water, San Marzano tomatoes, corn, lima beans, fennel, oregano, thyme, and rosemary are added, and simmer for a long while. Diced zucchini and fresh spinach are added.

Moroccan Lamb Soup \$12.00 *16 oz* **\$6.50** *8 oz*

Called "Harira" – this classic dish has a complex blend of spices. Local lamb is browned in olive oil. Onion and garlic are sautéed, then dried ginger, black pepper, turmeric, toasted ground cumin, cayenne, and saffron are added along with tomato purée, cilantro, and celery. Lentils and chickpeas are added, and simmer until tender. The Harira is garnished with vermicelli, dried mint, and a squeeze of lemon.

Turkey Chili Over Rice \$12.00 *16 oz* **\$6.50** *8 oz*

Lean ground turkey is browned with onions, garlic, chili powder, oregano, basil, tomato paste, and chipotle chilies. Mexican lager beer, homemade broth, tomatoes, and kidney beans are added. It is served over rice, with shredded cheese, cilantro, and **sour cream, if desired.**