## **COOK CANNED SOUP**

You know what it's like, it's a cold day and you need something quick to eat. You want something that is warming and wholesome and nothing beats a can of soup.

## **FLIP OVER FOR YOUR NEXT CHALLENGE**

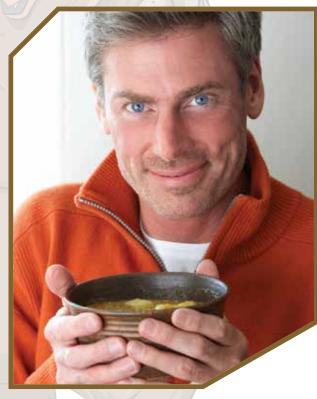


**EARN THIS NUGGET** 

Cook soup for the family on two occasions. Make sure you also include bread to go with the soup.

- First, there are a couple of different types of canned soup: One is condensed and the other is all ready for heating. The condensed needs to have water added to prepare it for eating. In some cases, adding milk makes it even better. Read the instructions for further detail and options.
- Place an appropriate sized saucepan on the stove top. The saucepan should be little more than halfway full at the most. Otherwise you'll spill it when you start stirring it.
- Turn the heat on the stovetop, up to a medium heat, and grab a spatula or wooden spoon for stirring.
- Stir the soup occasionally. Stir more often as it gets warmer to prevent the soup from burning on the bottom of the pan or getting lumpy.

When ready, serve it up for the family.
I recommend bread with it.



My favorite is to break bread into small pieces and spread them over the top of my soup, truly delicious.