



Below is a list of all the chefs, restaurants and soups since the soup competition began in 2011 and through 2023.

Winners by category are highlighted with the following colors:

- People’s Choice Golden Ladle: **DARK BLUE**
- Chefs’ Choice: **TURQUOISE**
- Presenting Sponsor: **ORANGE**

2011

- **Troy Lucio | Gray’s at the Park | Tomato Basil Garlic**
- Muffin Batiste | Le Sous Chef | Vegetarian Minestrone
- Stephanie Cerame | Whole Foods Market | Guatemalan Chicken Stew with Tomatillo Sauce

2012

- **Troy Lucio | Gray’s at the Park | Cannellini Bean with Spicy Sausage Tramezzino**
- Mark Wornson | Tommy O’s | Carrot Ginger, with coconut creme fraiche and cilantro
- Muffin Batiste | Le Sous Chef | Gumbo

2013

- **Mark Wornson | Tommy O’s | Roasted Chicken & Butternut Squash with a Hint of Curry**
- Zina | Whole Foods Market | Zina’s Borsch
- Steve Head | Red Lion Hotel at the Quay | Roasted Pumpkin Soup with Duck Confit Relish

2014

- **Troy Lucio | Gray’s at the Park | Tuscan Chowder with White Truffle Panzanella**
- Branden Marsh | The Grant House | General Grant’s Hearty Potato Soup
- Josh Simpson | Herb ‘N Roots | Fall Curried Squash
- Edward Helbig | Legacy Health Salmon Creek Medical Center | Indian Summer Soup
- Mychal Culver | Mill Creek Pub | Creamy Sausage & Potato Soup with Vegetables
- Mariz Lopez | New Seasons Market | Smokey French Lentil Soup

2015

- **Troy Lucio | Gray’s at the Park | Chicken Enchilada**
- **Mychal Culver | Mill Creek Pub | Cajun Cream of Turkey** } **A TIE!**
- Beaches Restaurant and Bar
- The Grant House Restaurant
- Josh and Alex | Herb n’Roots
- Jodell Hinojosa | Jo Foody’s
- Brandon Carman | Legacy Salmon Creek Medical Center
- New Season’s Market
- Papa Murphy’s
- Guest Chef: Lou Brancaccio, editor of The Columbian

Sorry, poor record-keeping this year. We do not have a list of all the soup name entries.

2016

- **Troy Lucio | Gray's at the Park | Turkey Pot Pie**
- **Tanner Genck | Warehouse '23 | Dead Men Tell No Tales**
- **Michael Borges | Mill Creek Pub | Sweet Meat Squash**
- Tammy Leibfarth | Simply Thyme Catering
- Chris Monik | Beaches Restaurant and Bar
- Josh and Chef Alex | Herb N' Roots
- Bonnie Brasure | Bleu Door Bakery
- Guest Chef: Lou Brancaccio, editor of The Columbian
- Brandon Carman | Legacy Salmon Creek Medical Center
- Nick Humbert | New Seasons Market
- Carl Henderson III | The Grant House
- Marian Adams | Frontier Public House
- Jodell Hinojosa | Jo Foody's

Sorry, poor record-keeping this year. We do not have a list of all the soup name entries.

2017

***Note: Bonnie also won the Presenting Sponsor this year!**

- **Bonnie Brasure | Bleu Door Bakery | Chicken Wild Rice & Mushroom Makes the Medicine Go Down...In the Most Delightful Way**
- **Marian Adams | Frontier Public House | Roasted Poblano Corn Chowder**
- **Capers Ogletree | Eatery at the Grant House | Roasted Squash Soup with Crispy Wild Forage Mushrooms** } **A TIE!**
- Chris Monek | Beaches Restaurant and Bar | 'Thanksgiving in a Bowl' Smoked Turkey & Charred Yam Soup with Chestnut Stuffing & Cranberry Crème Fraîche
- Nick Cassidy, Quinn Martin, Kelly Cuning & Troy Lucio | Hilton Vancouver | Chicken Meatball
- Jodell Hinojosa | Jo Foody's | Mary's Practically Perfect Soup
- Brandon Carman | Legacy Medical Center Salmon Creek | Chicken Chim-Chimicurri
- Jeff 'Darky' Barham | Mill Creek Pub | A Spoonful of Tequilla Makes the Soup Go Down
- Nick Humbert | New Seasons Market | Poor Man's London Broil with Wild Mushrooms

2018

***Note: Bobby also won the Chefs' Choice this year!**

- **Bobby Rasaphangthong | Nom Nom Restaurant and Grill | Kaopoon Nam Gai**
- **Tim Conklin | Line & Lure Seafood Kitchen and Tap | Coconut Chicken Curry**
- Chris Monek | Beaches Restaurant and Bar | 'Just What the Doctor Ordered' (aka: Roasted Tomato & Beef Rib Soup with Malted Barley & Micro Basil)
- Bonnie Brasure | Bleu Door Bakery | Low Country Sweet Corn and Seafood Chowder
- Marian Adams | Frontier Public House | White Bean & Virginia Ham
- Capers Ogletree | Eatery at the Grant House | Golden Tomato, Ginger & Turmeric
- Brandon Carman | Legacy Medical Center Salmon Creek | Chicken Tortilla
- Ulises Ramos | Mill Creek Pub | Wild Mushroom Cream
- Lindsey Meinhard | New Seasons Market | Love Pumpkin
- Tamara Leibfarth | Simply Thyme Catering | DB Cooper Wild Rice and Mushrooms
- Troy Sazzman | 3 Sheets at the Harbor | Thai Lobster Bisque
- Kelsey Niemeyer | Tommy O's Pacific Rim Bistro | Clam Chowder
- Mychal Culver | Warehouse '23 | 'The Cure' (aka: Bacon Jalapeño Cheeseburger)

2019

- **Tim Conklin | Line & Lure Seafood Kitchen and Tap | Smoked Steelhead Chowder**
- **Brandon Carman | Legacy Salmon Creek Medical Center | Green Chile Chicken Enchilada**
- **Marian Adams-Manuel | Frontier Public House | Curried Pumpkin Bisque**
- Dezmon Campos | Pacific House | Pazole
- Jon Betts | Tommy O's Pacific Rim Bistro | Beer & Roasted Jalapeño Corn Chowde
- Lindsey Meinhard | New Seasons Market | Oregon Country Steak Pho
- Tanner Genck | Beaches Restaurant and Bar | McFly's Pizza Delivery Service
- Mychal Culver | Warehouse '23 | Big Mike's Chicken 'n Biscuit
- Nathan Ross | Sixth Avenue Bistro | Turkey Poblano
- Shane Reed | 3 Sheets at the Harbor | Hickory Smoked Red Bell Pepper Bisque
- Adam Collins | WildFin American Grill | Seafood Chowder
- Bobby Rasaphangthong | Nom Nom Restaurant and Grill | Khao Piak Sen
(Lao Tapioca Chicken Noodle)

2020

Share encouraged our community to visit each of the restaurants to try their delicious soup for take-out or in-person dining; voting was done online

- **Bonnie Brasure | Bleu Door Bakery | "Swim with the Sharks" Manhattan Crab Chower**
- **Brandan Carman | Legacy Salmon Creek Medical Center | Buffalo Chicken** } **A TIE!**
- **Bobby Rasaphangthong | Nom Nom Restaurant and Grill | Tom Kha**
- **Jason Pinney | 3 Sheets at the Harbor | Watermelon Gazpacho**
- Dylan Reish | The Hammond Kitchen + Craft Bar | Thai Chicken Coconut
- Marian Adams-Manuel | Frontier Public House | "Hammered" Head Beer Cheese & Pretzel Croutons
- Wes Burgess | Farrar's Bistro & Bar | Smoked Chicken Corn Chowder with Pork Belly
- Tanner Genck | Beaches Restaurant and Bar | Pasta Fagioli
- Peter Gallin | Say Ciao Columbia River Tap Room and Eatery | Southwest Sweet Potato Jalapeno
- Tim Conklin | Line & Lure Seafood Kitchen and Tap | Pacific Northwest Clam Chowder

2021

10th anniversary of our 'Chef Battle!' featuring our Golden Ladle and multi-year award winning chefs to prepare the soup recipe that brought them fame

**Note: Tim also won the Chefs' Choice this year!*

- **Tim Conklin | Line & Lure Seafood Kitchen and Tap | Smoked Steelhead Chowder with Cheddar Biscuit Crumble**
- **Marian Adams-Manuel | Frontier Public House | Curried Pumpkin Bisque**
- Mychal Culver | Beaches Restaurant and Bar | Cajun Cream of Turkey
- Bonnie Brasure | Bleu Door Bakery | Chicken Wild Rice and Mushroom
- Troy Lucio | Gray's at the Park | Tuscan Chowder with truffle-herb crostini
- Bobby Rasaphangthong | Nom Nom Restaurant and Grill | Kaopoon Nam Gai

2022

- **Tim Conklin | Line & Lure Seafood Kitchen and Tap | Smoked Steelhead Chowder**
 - **Bonnie Brasure | Bleu Door Bakery | Hungarian Horntail Mushroom Soup**
 - **Timothy McCusker | Feast 316 | Hog(warts) Funghi Stew with Nagini Sausage Crouton (Wild Boar & Wild Mushroom Stew with Rattlesnake Sausage Crouton)**
- } **A TIE!**
- **Tanner Genck | AC Lounge | Hogsmeade Stew**
 - Mike Culver | Beaches Restaurant & Bar | Chicken Tortilla Soup
 - Marian Adams | Frontier Public House | Fleur Delacour's Champignon Onion Soup
 - Bobby Rasaphangthong | Nom Nom Restaurant & Grill | Creamy Tom Yum
 - Peter Galin | Say Ciao! | NW Chilled Grilled Sweet Corn and Potato Leek Vichyssoise with Dill
 - Jason Pinney | 3 Sheets at the Harbor | Seafood Chowder

2023

- **Joe Reid | Hudson's Bar & Grill | Beer Cheese Soup + Rye Croutons & Brisket Burnt End Sausage**
 - **Tanner Genck | AC Hotels Marriott | Deadpool's Chimichanga**
 - **Fernando Martinez | Kuya's Casa Kitchen | Levanta Muertos(Revive the Dead)**
 - **Ryan Ziegler | Line & Lure Seafood Kitchen & Tap | Coconut Chicken Curry**
 - **Bobby Rasaphangthong | Nom Nom Restaurant & Grill | Wonton Soup**
- } **4-WAY TIE!**
- **Michael Garofolo | Heathen Brewing Feral Public House | Hulk's Smashed Squash Soup**
 - Aaron Guerra | Tod & Maxine McClaskey Culinary Institute at Clark College | Crawfish & Corn Chowder
 - Michael Castaneda | Woody's Tacos | Hearty Beef Stew
 - Brandon Edgerton | Wyld Pines Public House | Lobster Bisque