

Soup vs Stew (vsdiff.com)

Attribute	Soup	Stew
Primary definition	Liquid-based dish; <i>broth</i> or stock dominant	Thicker, chunkier dish; solids and minimal liquid
Typical liquid ratio	High — often >70% liquid	Lower — often 30-50% liquid
Cooking time	Short to moderate (10-90 minutes)	Longer, often slow-simmered (1-4+ hours)
Texture	Fluid, spoonable or drinkable	Hearty, spoonable with distinct chunks
Thickening methods	Roux, cream, reduction, purée	Reduction, <i>starch</i> from ingredients, roux
Common examples	Consommé, bisque, clear broths, chowder	Beef stew, cassoulet (nearby), goulash

Source: <https://vsdiff.com/soup-vs-stew/>