



Print Works Bistro

Onion Soup

2	tablespoons	olive oil
6	each	yellow onions (sliced)
2	tablespoons	butter
1	clove	chopped garlic
1	teaspoon	fresh thyme
½	each	bay leaf
1 ½	teaspoons	salt
¼	teaspoon	pepper
2	fl ounces	white wine
2	fl ounces	port wine
4	cups	chicken broth
4	slices	bread sliced ½ inch thick (baguette)
2	cups	Emmentaler cheese, grated (or your favorite Swiss)

Heat oil over medium high heat in a heavy bottom pot.

Add onions and toss to coat with oil. Sauté until rich golden brown, stirring frequently.

Add butter, garlic, thyme, bay leaf, salt and pepper and allow to simmer for 10 minutes.

Increase heat to high and add white wine. Cook until reduced by half.

Add port wine and chicken broth and simmer at medium heat for 20 minutes.

Remove from heat and discard the bay leaf.

Toast 4 slices of baguette until crispy. Ladle 8 ounces of onions and broth into four oven proof bowls or crocks. Float a slice of toasted baguette in each bowl. Top each with ½ cup of grated cheese. Place in oven under broiler until cheese is golden brown.

Serves - 4

All our recipes were originally designed for much larger batch size. This recipe has been reduced – but not tested at this scale. Please adjust as to your taste and portion size.

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