



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Vegetarian French Onion Soup

Serves 4-6

Ingredients:

4 tbsp olive oil, extra virgin
4 large sweet onions, sliced
½ tsp salt
1 tsp sugar
2 tbsp all purpose flour
6 cups mushroom broth
1 tbsp soy sauce
⅓ cup white wine
⅛ tsp black pepper
1 French Baguette, sliced in 1/2" rounds
14 oz gruyere cheese, shredded

Directions:

Heat oil in a large pot.

Add onions and salt, then cook over medium heat for 30 minutes.

When most of the liquid has evaporated, add the sugar and lower the heat. Cook the onions for another 50 minutes as you stir frequently to prevent burning. This step is to create that golden brown color and flavor.

Add the flour and cook for another 5 minutes.

Add mushroom stock, soy sauce, wine and pepper and simmer for 20 minutes.

Preheat the oven to 350 F

Place baguette slices on a sheet tray and toast until crispy.

Line a baking sheet with aluminum foil. Place 4-6 oven proof bowls on the sheet and ladle soup into the bowls. Add a layer of cheese to each soup followed by one or two pieces of bread. Apply more cheese on top.

Bake for about 10 minutes then turn on the broiler and broil for about 2 minutes. Watch not to burn the bread. Serve hot.