



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

Hero Vegetable: **Onion**

### Sweet Onion Soup

**Ingredient:**

4 Vidalia or yellow onions, very thinly sliced  
1 cup sherry  
½ cup vegetable oil  
1 small bunch fresh thyme  
8 cups vegetable or chicken broth  
salt to taste  
green onions or garlic croutons for garnish

**Directions:**

In a heavy-bottomed pot, heat the olive oil over medium heat. Add the onions. Sauté them until they begin to release juices and begin to caramelize (about 10 minutes). Add the sherry scraping up the bits that are stuck to the bottom of the pot. Tie the sprigs of thyme with twine, adding it to the onions. Lower the heat to low setting and cook the onions for another 20 minutes, stirring occasionally, making sure the heat is low enough the onions are not burning but caramelizing. Sprinkle with a little salt.

Return the heat to the medium setting. Add broth and cook for another 20 minutes over medium heat. Discard the herbs. Taste. Sprinkle with more salt if needed. Take a submersion blender and blend until smooth.

Garnish with green onions or garlic croutons.