



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Onions**

Savory Onion Soup

Ingredients:

4 medium to large Vidalia onions, sliced thin
6 cups beef broth
1 small bunch fresh thyme (about 6-8 sprigs)
½ cup sherry
¼ cup oil or butter
½ tsp dried oregano
salt and pepper to taste
chives for garnish

Directions:

In a large, heavy-bottomed pot or Dutch oven, heat the oil over medium-low heat. Add the onions and a teaspoon of salt and pepper. Stir to coat. Cover with a tight-fitting lid. Cook slowly over low heat for about 25-30 minutes, stirring occasionally, until the onions are soft and caramelized. It may take longer depending on the pot you're using. Stir in the sherry. Turn heat up to medium high. Allow the sherry to reduce to half. Tie the sprigs of thyme with butchers' twine. Add to the pot along with the broth and oregano. Cook for another 15 minutes. Sprinkle in more salt and pepper if needed. Serve in individual bowls and garnish with chives.