



A TASTEFUL PLACE AT THE DALLAS ARBORETUM



Modernized French Onion Soup

Serves: 4-6

Ingredients:

- 3 tbsp butter
- 3-4 large yellow onions (about 3 pounds)
- 8 cups vegetable stock
- 1 cup dry white wine
- 1 tbsp dry sherry
- 1 tbsp all-purpose flour
- Baguette cut into ½ inch slices
- 1 cup grated Gruyere cheese
- 2 tbsp chopped flat leaf Italian parsley
- Salt and pepper

Method :

- Melt butter in a heavy stockpot or Dutch oven over medium heat. Add onions and a pinch of salt. Stir and cover to allow the onions to soften for 5 minutes.
- Remove lid and carefully allow onions to caramelize until golden brown over medium-low heat, stirring occasionally. (About 45-60 minutes.)
- Meanwhile, warm broth in a saucepan over low heat. Cover to keep warm.
- Once onions are caramelized, reserve 4 small spoonfuls and keep warm.
- Add wine and sherry to the pot and bring to a boil.
- Stir in the flour and allow to thicken, stirring constantly so as not to burn the flour.
- Slowly add the warm broth, along with about 1 tsp each of salt and pepper. Allow to sit for about 5 minutes, then taste for seasoning and adjust as necessary.
- Heat the broiler and arrange baguette slices on a baking sheet. Lightly toast the bread, then flip over. Add the cheese to the bread and broil until melted.
- To serve, ladle the soup into bowls and top with the cheesy bread. Add the reserved onions to the tops of the cheesy bread, and sprinkle the soup with chopped parsley.

