



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## Savory Onion Soup

### Ingredients

- 4 medium 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 spigs 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.

## Onion Rosemary Sauce

### Ingredients

- 2 spigs fresh rosemary
- 2 tbs oil
- 2 tbs corn starch
- 1 large onion, thinly sliced
- 1 cup beef broth
- ¼ cup sherry wine
- Salt to taste

### Directions

Sauté the oil and onions over medium high heat. Once the onions are tender, add in the rosemary, sherry, and a half-teaspoon of salt. Simmer for five minutes. Make a slurry with cornstarch and some beef broth. Pour it into the sauce along with the remaining broth. Stir until it begins to thicken. Serve over chicken or beef.

## Caramel Onion Ice Cream

### Ingredients

- 2 cups heavy cream
- 1 large onion, diced
- 1-14oz can sweetened condensed milk
- 1 cup dark brown sugar
- 1 tsp vanilla
- ¼ cup butter
- ¼ cup brandy

### Directions

Cook the onions, brandy, and butter over medium heat for about 10 minutes, stirring occasionally. Stir in the brown sugar and vanilla. Cook for another 5 minutes. Set aside and allow to cool completely.

Beat the heavy cream in a mixer until soft ribbons begin to form. Beat in the sweetened condensed milk. Fold in the onion mixture. Transfer the mixture into a freezer safe container and freeze for at least four hours to overnight.