



France

# ONION SOUP GRATINÉE



- ❖ In a large pot, heat the olive oil over medium heat.
- ❖ Add the onions, stir frequently to prevent burning, and sauté until they reach a golden color, approximately 30 minutes.
- ❖ Add the butter, garlic, thyme, bay leaf, white pepper, salt and cook for about 5 minutes.
- ❖ Add the white wine, and cook about 3 to 5 minutes.
- ❖ Add the chicken stock and simmer for 45 minutes, and preheat broiler.
- ❖ Remove the bay leaf and thyme sprigs. Ladle the soup into 6 oven proof bowls. Fit the toasted bread into the bowls on top of the soup. Sprinkle 1/3 cup of Gruyère cheese on each slice.
- ❖ Place under broiler until cheese melts to a crispy golden brown.
- ❖ Optionally sprinkle parsley on top before serving.

## Ingredients

Serves 6

- ¼ cup olive oil
- 4 large yellow onions, peeled, and sliced ¼ inch thick
- 1 tablespoon butter
- 1 garlic clove
- 4 sprigs thyme
- 1 bay leaf
- ½ teaspoon ground white pepper
- 1 tablespoon salt
- ¾ cup dry white wine
- 2 quarts chicken stock
- 6 slices of country bread, about 1 inch thick, toasted
- 2 cups grated Boar's Head Gruyère cheese
- Parsley (optional)

