

Left Bank French Onion Soup

Palm Beach Post

Servings: 10

3 tablespoons olive oil

3/4 pound butter

8 yellow onions, cut in half, then sliced 1/4-inch thick

1 cup white wine

1 cup sherry

3 sprigs thyme

1 bay leaf

1 tablespoon peppercorns

1 quart chicken stock

2 quarts beef stock

salt and pepper to taste

sliced baquettes

olive oil

Emmanthal cheese, shredded

chives, minced

Preheat oven to 350 degrees.

Heat butter and oil in a large, heavy-bottomed soup pot. Add onions and cook, stirring occasionally, until caramelized.

Add white wine and sherry. Bring to a boil, then reduce heat and simmer until reduced by half.

Tie the thyme, bay leaves and peppercorns in a square of cheesecloth to make a sachet. Add sachet to pot, along with stocks; simmer for 1 hour. Remove sachet from soup. Season to taste.

Brush baquette slices with olive oil. Sprinkle with salt and pepper, to taste.

Bake until crispy, 5 to 10 minutes.

To serve, fill warm soup bowls with onion soup, float two baquette crouons on top and add a generous sprinkling of cheese. Slide under the broiler and cook until the cheese melts and caramelizes. Garnish with chives.

Per Serving (excluding unknown items): 397 Calories; 32g Fat (82.5% calories from fat); 3g Protein; 13g Carbohydrate; 3g Dietary Fiber; 75mg Cholesterol; 2846mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Vegetable; 6 1/2 Fat.