

## Soupe AL'Oignon

INGREDIENTS	METHOD
4 tablespoons unsalted butter, divided 1 tablespoon extra-virgin olive oil 2 pounds yellow onions, thinly sliced 1 teaspoon sugar 1 tablespoon all-purpose flour ½ cup white wine 3 ½ cups beef stock 2 teaspoons chopped fresh thyme Coarse salt and freshly ground black pepper	Melt butter and olive oil in a large Dutch oven over medium heat. Spread onion in a thin layer Sprinkle with sugar Cook, stirring occasionally until golden brown, and beginning to caramelize, about 1 hour. Sprinkle flour over onions, and stir to coat. Add wine, stock, and thyme, and bring to a simmer. Cook, partially covered, for about 30 minutes, to combine flavors Salt and pepper to taste.
TOPPING	
French bread sliced into ¾ -inch thick pieces (fit top of bowl) 1 ½ cup coarsely grated Gruyere, Provolone, or Fontina cheese	Preheat broiler. Toast bread to deep-golden brown on both sides, set aside. Ladle 1 cup of soup into 13 ounce ovenproof bowls Arrange on a rimmed baked sheet Top soup with toasted bread covering surface of the soup completely. Sprinkle 3 ounces grated cheese over bread in each bowl, Place under broiler until cheese is melted and crusty brown around the edges. SERVE IMMEDIATELY.



LAST BOTTLE OF BURGUNDY

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