

FRENCH ONION SOUP

PAIRED WITH 2018 JOIE DE VIVRE | YIELDS 6 SERVINGS

INGREDIENTS

- ¼ cup Extra Virgin Olive Oil
- 6 cups Yellow Onions, sliced julienne
- 1 tsp Salt
- 1 tbsp Garlic, minced
- 6 cups Mushroom Broth
- 1 tbsp Vegan Worcestershire Sauce or Tamari
- ¼ cup Dry Sherry
- ½ tsp fresh Thyme Leaves
- ¼ tsp fresh Rosemary, minced fine
- Kosher Salt and freshly ground Black Pepper to taste
- 12 slices French Baguette
- 12 slices Gruyere or Swiss Cheese, 1 oz each
- 2 tsp fresh Parsley, minced (squeezed dry)

METHOD

1. Heat olive oil in a large pot over medium heat.
2. Add onions and salt and cook for 20 minutes.
3. Reduce heat to low, add garlic and continue cooking for 40 - 50 minutes stirring occasionally until onions are caramelized but not burnt.
4. Add mushroom broth, Worcestershire sauce or tamari, sherry, thyme, rosemary and pepper then simmer for 20 minutes.
5. Taste the soup and adjust for salt and pepper.
6. Preheat oven to 400°F. Slice baguette in ½ inch rounds and toast on both sides until golden brown.
8. Line a baking sheet with aluminum foil. Place 6 oven-proof bowls on the baking sheet and ladle soup into the bowls.
9. Gently place two pieces of toasted bread side by side on top of soup and cover bread with 2 slices of cheese.
10. Place the baking sheet in the oven and bake for 5-7 minutes or until the cheese is melted, bubbly and golden brown.
11. Sprinkle top of soup with parsley and serve immediately.