

4-onion Soup

Show: Jan 9th

Ingredients: Serves 6-8

4 Cups chicken broth
4 Cups vegetable broth
1 fresh whole head garlic split
2 Cups cabbage diced
2 Cups spinach diced
1 Cup carrots diced
1 Cup tomatoes seeded & diced
2 Cup shaved pecorino cheese
1 Cup fried sage
2 oz. dried porcini mushrooms
1 Cup oyster mushrooms
4 Tbsp chopped basil
Salt and pepper to taste
1 Tbsp Olive oil
1 sachet of 8 black peppercorns
3 sprigs thyme
1 bay leaf
1 celery stick tied in cheesecloth

Procedure:

In a large wide pot, melt 6 Tbls unsalted butter, over low heat. Add the mixed onions and leek. Spread as thinly in the pot as possible to brown. Cook, slowly stirring occasionally until they reach a caramel brown and are soft, about 30-minutes. Stir more frequently toward the finish.

Stir in 1 cup dry white wine and bring to a boil, scrapping the bottom of the pan so as to get in all the browned bits of onions. Continue stirring while pouring in 1 cup of beef stock. Then pour in 5 1/2 cups of chicken stock. Add 2 cups Cioppolini onions that have been roasted whole. Season to taste with salt and pepper. Add 2 Tbls Sherry or Madeira. Lower heat to a simmer for 10 minutes.

To gratin: (Adding the cheeses)

Preheat broiler:

Mix together 5 oz Gruyere, 1 cup Parmesan Cheeses, 1 cup mayonnaise and 1/2 cup chopped green onions. Spread mixture on the French bread. Lay two slices of toasted French bread in

the bottom of each ovenproof bowl or crock. Pour a cup of soup over the bread and sprinkle the cheese mixture evenly over the soup. Place the crocks/bowls under the broiler until bubbling and brown, serve immediately.

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