

JULIA'S FRENCH ONION SOUP

Presented with Love and Gratitude to our Adventurous Culinary Hero, Julia Child

Servings: 6-8

Nothing warms you up on a chilly fall evening better than a hot bowl of french onion soup.

PREPARATION:

Heat a heavy, oven-safe, stock pot over medium-low heat and add the cooking oil once the pot is hot. Melt the butter into the hot oil. Stir the sliced onions into the oil/butter mix, ensuring they are evenly coated. Cover the stock pot and cook for around 20 minutes checking to make sure they aren't burning. Onions should be clear and very tender once finished. Turn up the heat to medium-high, and add the sugar and 1 tsp salt. Continue cooking while stirring until onions are thoroughly browned (caramelized).

Reduce heat to medium-low and stir in 3 Tbsp flour. Cook 2-3 minutes until flour forms a thick paste (add more butter if needed). Stir in 1 cup of beef stock, and stir heavily for a couple seconds.

Add the rest of the stock, wine, sage, and bay leaf. Bring to a boil, then reduce heat and simmer for 30 minutes.

Here are a few tips:

Carmelize those onions completely! An onion soup with barely cooked onions is a disappointment. Stir them often and be patient - they will take at least half an hour to cook.

Julia's original recipe dates from back when you couldn't easily buy Gruyère cheese. You can use imported Gruyère if you're feeling spendy, or use Julia's domestic substitute (12 oz Swiss, 4 oz Parmesan, grated).

Make sure your croutons are really croutons! They have to be baked through until completely dry inside, and the olive oil helps them last longer in the hot soup without turning into mush.

Pre-heat oven to 325 degrees farenheit. Drizzle both sides of french bread slices with olive oil, and place on a baking sheet. Cook the bread in the oven for 15 minutes on each side.

Taste soup, and add salt and pepper as needed, then remove the bay leaf. Add cognac, and grate the 1/2 raw onion into the soup. Add a little bit of the cheese to the soup, preserving most of it for the top. Cover the soup mixture with the bread, forming a single layer bread top. Sprinkle the rest of the cheese over the top of the bread, forming a thick layer. Drizzle melted butter or oil over the cheese, and place the pot into the oven uncovered. Bake for around 30 minutes, or until cheese is melted. Turn the broiler on and brown the cheese.

Remove pot from oven and let stand to cool a bit. Serve up to some lucky guests and enjoy all the kudos you receive.



INGREDIENTS:

- 5-6 Cups Yellow Onions, sliced thin
- 1/2 Yellow Onion, raw
- Olive Oil, 4 Tbsp
- French Bread, about 8 slices
- Cognac, 2-3 Tbsp (optional)
- Gruyere cheese, grated, about a pound
- Salt and Pepper
- Sage, Ground, 1/2 tsp
- Bay Leaf, 1 leaf
- White Wine, 1 cup
- Beef Stock, low sodium, 6 cups
- Flour, 3 Tbsp
- Sugar, 1/2 tsp
- Butter, 2 Tbsp
- Cooking Oil, 1 Tbsp

Suggested Wine Pairing:

Sarah's Vineyard Estate Chardonnay, Estate Pinot Noir, or Estate Cabernet Sauvignon

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