

RED BICYCLETTE

French Onion Soup

2T Butter
3 Medium yellow onions, thinly sliced
2T Sherry
3 1/2 c Beef stock
1/2 t Fresh thyme
Salt and ground black pepper to taste
1c Shredded Gruyere
4 Slices, baguette

Directions

In a large skillet, melt butter over medium-high heat. When butter begins to sizzle, add onions, sautéing about 10 minutes or until onions become a deep golden brown. Add sherry, cook for 30 seconds. Transfer onions to a soup pot. Add beef stock, thyme, salt and pepper and simmer, uncovered, for 20 minutes. Butter each baguette slice, then toast until golden brown. Preheat broiler. Ladle soup into 4 oven-proof bowls, leaving an inch of space at the top of each bowl. Top each bowl of soup with a toasted baguette slice and 1/4 cup of shredded Gruyere. Broil until the cheese bubbles, then serve.

Serves 4

Delicious, when paired with Red Bicyclette® Merlot