

# GOURMET FISHING

Season III - Episode XXXXII



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## Sweet Onion Soup



Host, Chef & Guide, David Murray



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Sweet Onion Soup





## Grocery List Sweet Onion Soup

Butter	Red Wine
Onions	Thyme and Parsley
Beef Broth	Salt and Pepper
Chicken Broth	Provolone
Beef Consume	French Bread



Sweet Onion Soup Ingredients

# Sweet Onion Soup

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6 Servings

Ingredients

4 TBS Butter

4 large Onions, 3 sweet & 1 white

8 oz Beef Broth

16 oz Chicken Broth

28 oz Beef Consume

1/2 cup Red Wine, I use Pinot Noir

Bouquet Garni , Thyme and Parsley

Salt and Pepper

Provolone

French Bread

Melt butter in a large, heavy bottom pot over medium height heat. Slice the onions thinly or slice with a mandolin. Add the onions to the pot and slowly sauté until brown and caramelized. This can take between 30-45 minutes.

Deglaze the pan with red wine. Scrape the bottom with a wooden spoon to loosen the delicious brown bits so they will become part of the soup.

Add the broth and consume. Add the Bouquet Garni and bring the soup to a medium boil and reduce to a simmer and cook for about 20 minutes.

Add salt and pepper to taste and simmer for an additional 5 minutes.

Ladle soup into a bowl. Top with a slice of toasted French bread and a slice of provolone cheese. Using a kitchen torch, melt the cheese to a bubbly light brown. You can also place the bowl under a broiler to toast the cheese.



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