GOURMET FISHING

Season III - Episode XXXXII Gournet Fishing INFO-SHORTS





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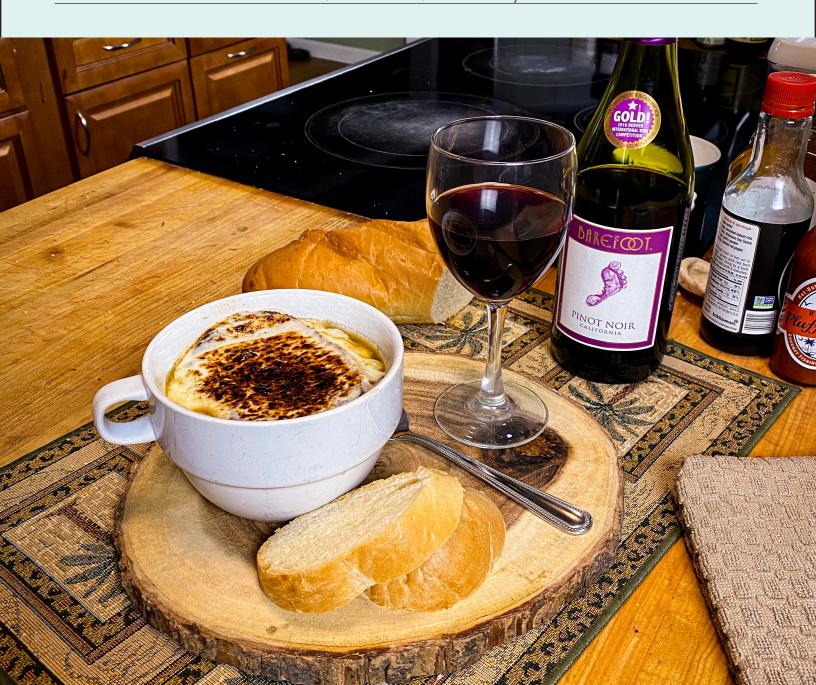
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Sweet Onion Soup



Host, Chef & Guide, David Murray





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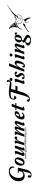
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Sweet Onion Soup







Grocery List Sweet Onion Soup

Red Wine Butter

Thyme and Parsley Onions

Beef Broth Salt and Pepper

Chicken Broth Provolone

Beef Consume French Bread



Sweet Onion Soup Ingredients

Sweet Onion Soup



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.





We catch fish, and then, We cook our catch...









