

# Sweet Onion Soup

Four appetizer portions

Ingredients:

2 large sweet onion - thinly sliced

2 cups chicken stock

3 cloves garlic

1 Tbsp Olive oil

1/4 cup white wine

1/4 cup heavy cream

Salt & pepper to taste

Directions:

1. Slice onions 1/8 inch. Sautee in olive oil at low to medium heat.
2. Once onions have soften & started yellowing (about 30 minutes) add chicken stock and wine & allow to simmer for an hour.
3. Once the onions have softened completely, lower heat & add heavy cream.
4. Add salt & pepper to taste.
5. Turn off & allow to cool. Blend mixture till fine & strain if desired.
6. Heat soup for service. Garnish with Rye Bread croutons (see recipe below).

Croutons

Ingredients:

Rye bread cubed

1 Tbsp parmesan

Olive oil

Directions:

1. Heat oven to 250F.
2. Place rye bread cubes on tray, coat lightly with olive oil & parmesan.
3. Bake for 20 minutes or until crisp.
4. Serve with Paul Mathew Pinot Noir, 2007 Russian River Valley.