

# Onion & Mushroom Soup

## Ingredients:

- 3 lbs. yellow onions - peeled, thinly sliced
- 1 T. fresh garlic minced fine
- 6 T. butter
- 2 T. olive oil
- 1 T. sugar
- 3 T. flour
- 1 T. dried thyme
- 2/3 cup brandy
- 1/2 cup red wine
- 2 qtrs. beef broth
- salt & pepper to taste
- 1 lb. fresh mushrooms cut into 1/8" slices / 2 Tbs. butter & 2 Tbs. olive oil

In a large pot (4-5 qt.) over medium-high heat, sauté the onions in butter/oil , stirring occasionally until wilted and starting to brown. Add garlic. After 5 minutes, dust with sugar, thyme and flour stirring until blended with onions. Add brandy and wine, bring to a boil. Add beef broth, bring to boil, reduce heat and let simmer. Add salt and pepper to taste.

In a sauté pan, sauté mushrooms in butter/oil until barely cooked, then add to onion soup, simmer for flavors to marry. At this point, this soup can be cooled, then refrigerated or frozen. Tastes even better the second day.

## Garnishes:

Toasted/buttered 1/4" thick French bread and grated Gruyere cheese.

## Service:

This can be served family style from a pot or tureen, but classically is served in individual ovenproof bowls. Put two slices of bread on the bottom of bowl, top with 1 Tbs. Gruyere cheese. Spoon soup over bread, fill to 1/4" from top of bowl. Top with more Gruyere, place under broiler until cheese melts.

Serve with Dry Creek Vineyard Meritage.