



CLASSIC *Onion* SOUP

- **Ingredients**

- 1 Qt Chicken Stock
- 1 Qt Beef Stock
- Note: Can substitute Vegetable stock
- 4 oz Red Wine
- 2 Lg Yellow Onions
- 2 Lg Red Onion
- 2 Tbl Chopped Garlic
- 1 Tbl Shallots
- Sachet Bag (Bay Leaf, Thyme, Cloves, Peppercorns & Parsley)
- 2 Tbl Butter
- 2 oz Worstershire Sauce
- 1 oz Tobasco
- Salt, White Pepper to taste

(Serves 8 – 10)

- **Prep**

- Cut Onions (2" Julliene)
- In 4 Qt pot under medium heat melt butter to a light brown
- Add onions, garlic & Shallots. Carmelize to golden brown
- Add wine and deglaze
- Add Beef & Chicken Stock
- Simmer for 30 minutes. At 20 minutes Add Worstershire and Tobasco
- Add salt and pepper to taste
- Garnish: Toasted Crostini & Grated Swiss Cheese
- Option: Place in individual bowls and garnish place in 400-degree oven to melt cheese.
- The cheesier the better!



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