



Garden Fresh Farm Recipes

French Onion Soup with Three Cheese

French onion soup with three cheese is certainly one of our all-time RizzieFarms favorites. The caramelized onions flavored with beef broth is brought to life with the Cognac and Vermouth. The melted three cheese topping over the French bread makes this bowl of soup a meal in itself.

Ingredients:

3 Tbs butter
2 Tbs light olive oil
3 1/2 Lbs Onions (approximately 12 cups) thinly sliced
1 tsp salt
1 tsp black pepper
2 Tbs flour
2 quarts homemade beef stock, at least 2 cups of which should be hot
4 Tbs Cognac
1 cup dry white Vermouth
8 ounces sliced Swiss cheese
1/2 cup grated Parmesan cheese
1/2 cup grated Gruyère cheese
8 to 12 (1/2-inch) slices French bread



Directions:

Place butter and oil in a large stockpot over moderate heat until butter melts. Add onions, cover the pan, and cook slowly until tender and translucent, about 10 minutes.

Add the salt and pepper, raise heat to moderately high, and let the onions brown, stirring frequently until they are a dark caramel color, about 30 minutes.

Sprinkle the flour over the onions, stirring and cook for another 3 to 4 minutes. Remove from heat, let cool a minute or two. Stir in 2 cups of hot stock, return to moderately high heat and stir until all of the bits of onions are off the bottom of the stockpot. When well blended, bring to a simmer, adding the rest of the stock, the Vermouth, and the Cognac. Loosely cover the stockpot and simmer very slowly 1 1/2 hours. Add a little water if the liquid reduces too much. Salt and Pepper to taste.



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Heat the broiler, and arrange 4 to 8 individual ovenproof soup bowls on a parchment lined baking sheet. Ladle soup into bowls and cover the top with two 1/2" thick bread slices. Sprinkle 1-2 tablespoons Parmesan - Gruyère cheese over bread. Place 2 slices of Swiss cheese over the top of the bowls to cover. Broil for a minute or two, watching carefully, until cheese melts and browns.

Serve immediately. Provide remaining grated Parmesan and Gruyère cheese for individual servings as desired. Goes great with remaing French bread.