



# French Onion Soup



From: Kevin Schokora

Serves: 8-10

Prep Time: 30 min

Cook Time: 1.5 hours

## Instructions

- 1) Soak Porcini mushrooms in 1 quart of water (~2 hours)
- 2) Slice onions thinly.
- 3) Add butter and olive oil to a 6-8 qt pot. Heat until it begins to boil.
- 4) Add the onions and disperse the salt. Heat over medium heat, stirring occasionally, for 60 minutes.
- 5) Deglaze with bourbon and white wine. Bring up to a boil and reduce to about 70 percent of total volume.
- 6) Add veggie stock and a bundle of thyme. Strain mushrooms, add soaked water to soup. Dice mushrooms very small, add to soup. Simmer for 20-30 minutes.
- 7) Finish with sherry, simmer for 1-2 minutes, remove from heat and add butter until melted and emulsified. Season to taste with salt and pepper.
- 8) Grate gruyere and gouda cheese. Toss together.
- 9) Toast sourdough slices
- 10) Pour soup in dish, add toasted slice of sourdough, add mix of gruyere and gouda on top of toast, blow torch (kitchen blow torch) until melted.

## Notes

## Ingredients

- 3 tablespoons (42g) unsalted butter
- 1 tablespoon (14g) extra virgin olive oil
- 3.5 lb (1.5kg) sweet onions/Vidalia onions (about 5-6 large) salt to taste
- 2 tablespoons (30ml) bourbon
- 1 1/4 cup (295ml) white wine
- 1.5 quarts (1.4 liters) good Veggie stock
- Porcini mushrooms (12oz)
- 1 bunch thyme
- 3 tablespoons (44ml) dry sherry
- Gruyere cheese, grated
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For Finish:

- 2 tablespoons (28g) unsalted butter
- 2 oz gruyere and gouda
- 2 oz bread slices (Sourdough)

