

FRENCH ONION SOUP

Serving Size: 1 Gallon

FRENCH ONION SOUP INGREDIENTS

4 medium sweet onion, julienned
½ cup garlic oil (*reserved from garlic confit - see method below*)
8 Tbsp. unsalted butter
1 Tbsp. roasted garlic puree (*see method below*)
¾ cup sherry
12 cups veal stock
8 cups chicken stock
1 thyme sprig
1 bay leaf
1 tsp. butcher cracked black pepper
Croutons (*enough to top 10 bowls with 6-7 croutons each*)
2 oz. Fontina cheese (*10 individual slices*)
2 oz. Gruyere cheese (*10 individual slices*)
1 tsp. chives, minced
1 tsp. truffles, shaved
1 tsp. truffle oil



GARLIC CONFIT INGREDIENTS

1½ cups peeled garlic cloves
1½ cups canola oil

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GARLIC CONFIT METHOD

1. Heat oven to 400°F.
2. Place garlic cloves in a small oven-safe baking dish, and cover with foil.
3. Bake for 1½ hours, until garlic is soft, but not brown.
4. Allow to cool until safe to handle, then drain oil into a separate bowl and reserve.
5. Using a food processor, blender or immersion blender, puree garlic until it becomes a paste.

FRENCH ONION SOUP METHOD

1. Melt the butter and garlic oil over medium heat in an 8 quart pot.
2. Add the onions and cook until translucent, about 5-7 minutes.
3. Increase heat to medium-high and cook onions for approximately 5-7 minutes until caramelized and golden brown.
4. Add in black pepper and roasted garlic puree. Stir.
5. Add sherry to onion and garlic mixture and deglaze and reduce until dry, about 4-5 minutes.
6. Add in thyme sprig, bay leaf, veal stock and chicken stock and bring to a boil, slightly reducing the stock.
7. Season with salt to taste, reduce heat to a simmer and cook for 45 minutes, stirring occasionally.
8. Taste and season with salt, if desired.
9. Heat broiler to High. Add 12 oz. (about 1½ cups) of French Onion soup to oven-safe bowls, top with croutons, then fontina and gruyere cheeses.
10. Broil bowls of soup until cheese is melted, slightly bubbling and golden brown, about 4-5 minutes, working in batches as needed.
11. Remove from broiler and before serving, garnish each bowl with chives, ⅛ tsp. truffle oil, and shaved truffles as desired.

