

CLASSIC FRENCH ONION SOUP

INGREDIENTS

Serves 4

½ cup butter
2 tablespoons olive oil
5 large yellow onions, thinly sliced
2 tablespoons Marsala
1 cup red wine, preferably a light-bodied wine like Pinot Noir
8 cups chicken stock
4 cups veal demi-glace
¼ cup red verjus
(or 2 tablespoons red wine vinegar)
1 tablespoon kosher salt
Freshly ground black pepper,
to taste

OPTIONAL

Baguette, ¼-inch slices
½ cup Gruyère cheese

WINE PAIRING

Far Niente Cabernet Sauvignon,
Napa Valley

Method

In a large soup pot over medium-high heat, melt your butter and olive oil. Then, add your sliced onions. To caramelize the onions, sauté for three to four minutes, or until they have softened. Turn the heat down to medium-low, stirring occasionally. As your onions caramelize, they may stick to the pan. If so, use a wooden spoon to gently scrape the caramelized bits from the bottom of the pan and incorporate with the rest of the onions. When the onions have sweetened and turned a rich, amber color, add the Marsala and red wine. Cook the wine until reduced, and then add the chicken stock and veal demi-glace. Cook for one to two hours on medium heat, letting the liquid reduce and thicken. Add ¼ cup of red verjus, kosher salt and fresh ground pepper, to taste. Cook for another 10 minutes. Taste and add more salt if needed.

At our February Cabernet Day, we made this a soup shooter and we opted out of the melted Gruyère toast that is typically found atop French onion soup. If you choose, top off this rich, beautiful soup, by toasting 12 baguette rounds piled with Gruyère cheese in a broiler or toaster oven. In four large soup bowls, evenly ladle the French onion soup and top with three melted cheese rounds. Enjoy with a glass of [Far Niente Cabernet Sauvignon!](#)



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