

FRENCH ONION SOUP

with **TIW SAINT LAWRENCE RED®**



Ingredients:

1/4 cup butter

*4 yellow onions (about 1 3/4 pounds),
thinly sliced with the grain to hold their shape*

Salt and pepper

1 tsp flour

1/2 cup Thousand Islands Winery® Saint Lawrence Red®

1 tbsp chopped fresh Thyme

1 Bay leaf

1 tsp fresh lemon juice

2 cups beef stock

2 cups chicken stock

1/2 cup grated Swiss cheese

1 tbsp fresh grated Parmesan cheese

4 (1 inch thick) baguette slices

Directions:

In a large sauce pan, melt butter over medium heat. Add the onions, thyme, bay leaf and sprinkle with salt. Cover and cook until completely caramelized, about 20-25 minutes. Add Thousand Islands Winery® Saint Lawrence Red®, bring to a boil, reduce the heat and simmer until the wine has evaporated and the onions are dry, about 5 minutes. Reduce heat, discard bay leaf and sprinkle onions with flour. Stir and allow to cook for 10 minutes. Add beef stock and bring soup to simmer. Cook for 10 minutes. Add salt and pepper as needed. Ladle the soup into 4 oven proof crocks. Heat the broiler to high and mix the cheeses together in a small bowl. Add 1 baguette slice per bowl and evenly distribute the cheese on top of each bowl of soup. Place each crock into the broiler until the cheese appears bubbly and golden brown (about 1 minute).



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