



Chef's Baked French Onion Soup Gratin

Yield: Six 6 oz. Servings

Ingredients:

4 Large White Onions	5 ea, seasoned Croutons
2 Whole Bays Leaves	1 table spoons Fresh Thyme
1 Whole Garlic Clove	½ cup, Extra Virgin Olive Oil
1 ea, half oz. Slice of Swiss cheese	1 tablespoons, Unsalted Butter
2 ea, half oz. Slices of Provolone cheese	2 quarts, Beef Base, (paste) dissolve in warm water
1-teaspoon Grated Parmesan cheese	½, tablespoon Ground Black Pepper

Wares:

Six 6 oz. Oven-Safe Crocks	4-quart thick pot
----------------------------	-------------------

Prep:

Get 4 large white onions peel the skin off and cut in half. With the flat side down on the cutting board, slice all the onions to quarter-inch thick strips. (Remember to discard the root and the stem slices). Peel and chop 1 clove of garlic fine. Chop fine 1 tablespoon of fresh thyme.

Divide all the pre-sliced onions into 3 even stacks.

First stack of Onions:

Take 1/2 cup of olive oil and 1 tablespoon butter and place them into a thick 4-quart pot. Sauté the onions slowly on low heat, until they turn brown in color, stirring them around with a wooden spoon. (This process is called Caramelizing, which means to extract the natural sugars out of the product at a slow pace; this allows the onion to taste sweet and melt in your mouth). This process should take about 40 minutes.

Second stack of Onions:

Place your pile of sliced onions in the same pot and sauté for 15 minutes until translucent. Pre-heat your oven to 400 degrees.

Third stack of Onions:

Place the last batch of sliced onions into the pot. Add the fresh chopped garlic and place into the pot. Stir and add 2 quarts of beef stock, 2 whole bay leaves and 2 tablespoons of finely chopped fresh thyme. Bring to a boil for 5 minutes and reduce to a rolling simmer for 35 minutes more. Then add 1 tablespoon of ground black pepper. Adjust the seasonings to desired taste.

How to Serve the Soup:

You need six oven-safe soup crocks, place the soup into the crocks place 5 seasoned croutons on top of the hot soup, then take 1 slice of Swiss cheese and place on top of the Croutons, and 2 slice of Provolone cheeses, then dust the top of the cheese with 1 teaspoon of grated parmesan cheese. Place the soup crocks carefully onto a cookie sheet pan. And place it into a pre-heated oven at 400 degrees until the cheese starts to bubble and turn brown. Serve right away and enjoy!