

Soup - Onion

Louise Belisle - DFAIT/MAECI

Ingredients:

- 1 large Spanish onion
- 1 large Vidalia onion
- 1 large silver onion
- 3 shallots
- 2 litres rich meat stock
- sea salt, white pepper
- dried marjoram (lightly)
- Maggi
- Bovril Beef concentrate
- Sherry Rum pepper sauce

Instructions:

- Chop and slice the onions and gently fry in 2 tablespoons garlic butter until softened and just beginning to brown (20-30 minutes)
- Stir in the stock and add seasonings to taste
- Bring to a boil, then simmer about 20 minutes
- In one gratin dish per person, ladle soup over a slice of day-old Italian bread, top with grated cheese and bake @ 400 about 10 minutes or until cheese melts and begins to brown