

STEAKHOUSE ONION SOUP *with* GRAND CRU GRUYÈRE

Chef Rex Hale, St. Louis Steakhouse, St. Louis

Yield: 8 servings

method

- Melt butter in a large saucepan over medium heat. Add onions and toss well to coat. Turn heat to medium-high, stirring frequently until onions are nicely browned on the edges (approx. 10 minutes). Reduce heat to medium-low and cook for an additional 15 - 20 minutes, stirring frequently until onions are soft and translucent.
- Add pepper, thyme, and bay leaf; stir. Continue cooking for an additional 5 to 10 minutes.
- Heat veal or beef stock in a large soup or stock pot. Add the onion mixture to the hot stock. Add brandy and simmer for 1 hour. Season with salt, remove bay leaf, and refrigerate overnight.

To Serve

- Heat soup. Fill soup crocks or ovenproof bowls with approximately 1 cup soup. Top with French bread and cover bread with Gruyère. Place under broiler for approximately 5 minutes, or until cheese is melted and bubbly. Serve immediately.

“My favorite cheeses are Grand Cru Gruyère for its versatility, GranQueso for its flavor and bite, and Homestead for its similarity to Parmesan.”

**Bill Tanis,
Curing Specialist**

ingredients

- ½ cup butter
- 3 pounds yellow onions, peeled and sliced ½ inch thick
- 1½ teaspoons freshly ground black pepper
- 1 tablespoon dried thyme
- 1 bay leaf
- 3 quarts rich veal or beef stock
- 1 cup brandy
- Salt to taste
- 12 ounces **Grand Cru Gruyère**, shredded
- 1 loaf French bread, thickly sliced and toasted

