



Wild Mushroom, Caramelized Onion Soup with Herbed Chees Croutons

Makes 10 -12 portions

Ingredients:

4 oz. Butter
1 ½ lbs. Onions, sliced thin
4 sprigs Fresh Thyme
1 ½ lbs. Wild Mushrooms, sliced into ¼" strips
1 oz. Brandy
3 cloves Garlic, minced
6 cups Vegetable Broth
1 cup Dry White Wine
4 oz. Madeira
To taste Salt and Pepper
12 slices Baguette, sliced ½" thick
4 oz. Herbed Boursin Cheese

Directions:

In a large heavy pot, melt half the butter.

Add the onions and thyme, sauté to soften. Reduce the heat to low and cook until the onions are caramelized. Transfer to a bowl.

Melt the remaining butter (in the same pot), add the mushrooms and sauté until tender.

Add the garlic and sauté for 1 minute. Add the brandy and boil for 1 minute.

Add the broth and wine and bring to a boil, reduce the heat and simmer until all the vegetables are very tender – 30 -45 minutes

Remove the thyme stems, season with salt and pepper and finish with the madeira.

Preheat the broiler. Toast the baguette slices on a baking sheet. Toast one side, flip and toast the other side.

Spread the Boursin Cheese on the toasted baguettes, broil again to lightly brown the cheese.

Serve the soup with a crouton

