



Onions have a delicious sweet flavor when cooked and this soup multiplies that flavor by three. Reminiscent of French onion soup, this version adds delicious melted Greek cheese on top for a salty bite.

Three Onion Soup

Ingredients

3 small white onions, sliced	1 tbsp Kosher salt
3 medium red onions, sliced	1 cup red shiraz wine
1 shallot, sliced	1 sprig thyme
3 garlic cloves, chopped	1 cup grated Gruyere cheese
4 tbsp melted butter	1 cup grated Kefalotiri cheese
2 tbsp olive oil	1 baguette, sliced
2 pieces prosciutto	
2 cups beef stock	
4 cups water	

Instructions

Slice onions and place into a water bath for 30 minutes. Remove any loose skin from the onions.

Melt the butter with the oil in a pot over medium heat. Add the prosciutto and cook for a minute. Drain the onions and add to the pot along with the chopped garlic, salt and thyme sprig. Cook for approximately 30 minutes or until they start to caramelize. Add the wine to deglaze the pot and cook until the wine thickens. Add the stock and water and cook for 40 minutes or until the liquid reduces by half.

When cooked, add the soup into an oven-proof bowl. Place two pieces of sliced baguette and cover with a combination of the Gruyere and Kefalotiri. Broil until cheese melts and becomes golden brown. Serve immediately.

Makes 6 to 8 servings