

## Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10am – 6:30pm Mid-June – Labor Day

### Gratz French Onion Soup

5 med Epicurean Delight Onions  
3 tbsp butter  
½ tsp salt  
½ tsp sugar  
1/8 tsp ground black pepper  
4 cups beef stock  
½ tsp Worchester sauce  
Red wine such as Merlot or Cab. Sauvignon  
1 loaf country style bread  
Grated Gruyere, Mozzarella, Swiss,  
or Havarti cheese

#### Directions:

Trim the ends off each onion and then halve lengthwise. Remove peel and slice into half-moon shapes. Heat a large pot or Dutch oven over medium heat and add butter. Once butter has melted, add a layer of onions and sprinkle with a little salt. Repeat layering onions and salt until all onions are in the skillet. Sprinkle a little sugar and black pepper over the top. Cover and let onions sweat for 10-15 minutes. After they have sweated down, stir occasionally until the onions are a dark mahogany and reduced to approx. 2 cups. This should take 45min-1hr. Add enough wine to coat bottom of pan and turn heat to high. Scrape up any bits stuck to bottom of pan. Add beef stock and Worchester sauce and simmer 15-20 min.

Turn on broiler in oven. Cut bread into rounds large enough to fit oven safe soup crocks. Place the slices on a baking sheet and place under broiler for 1 min. Season soup mixture with more salt and pepper if desired, and ladle into crocks leaving 1" to lip. Place bread on top, toasted side down, and top with shredded cheese. Broil until cheese is bubbly and golden, 1-2 minutes.

#### Special Event or Canning Project?

Quantity Prices Available When You Pre-Order



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