



WINERY & VINEYARDS™

*Winter Salad & French Onion Soup*

*To Accompany Alma Rosa 2008 Pinot Noir Clone 115*

*La Encantada Vineyard Sta. Rita Hills*

Combine the following in salad bowl (quantities determined by your own judgment) -

|   |                 |
|---|-----------------|
| Mixed Greens  | chopped romaine |
| Dried cherries  | Marcona almonds |
| Whisk together to make dressing—add to salad & toss - |                 |
| Sherry vinegar  | olive oil       |
| Dijon mustard   | salt & pepper   |

6-8 yellow or brown onions, sliced into thin crescents

1/4 stick butter (more if desired)                      2 tsp sugar

1 Tblsp flour    2 c water

3 1/2 – 4 c stock (I use beef, but you could do a vegetarian version)

1/4 c cognac, brandy or sherry                              salt & pepper

2 c (or more) grated cheese of choice—Gruyere or Emmentaler (ie Swiss) for gooey version; Parmesan for crispier style

1 slice of rustic bread, per serving, the size of the bowl the soup will be served in

Melt butter in heavy-duty large saucepan. Add onions and sugar, cover and allow to “sweat” over medium heat about 20 minutes or so, until soft and golden. Remove cover and continue cooking until deeply caramelized, 20 minutes to an hour. This is long, low, and slow, especially if you have to do the onions in batches (because if too many onions are in the pot, they’ll never get the way you want ‘em). Just relax and plan on taking your time. When the onions have become really deeply browned, add flour, stir to mix in, and cook for 1 -3 minutes. Deglaze with the cognac, about 1 – 2 minutes.

Now add stock and water, bring to boil for about 5 minutes, then reduce heat and simmer, partly covered for 45 minutes. Uncover and keep cooking another 10 –15 minutes. Season to taste and add another splash of cognac if desired.

Toast bread slices in oven at 400°, turning once, until browned as desired. Rub each piece with the cut side of a garlic clove.

To serve, put soup into oven-proof bowls and top with bread slice. Top bread slice with cheese - pile it on heavy and good. Put bowls onto a cookie sheet and into the broiler until cheese is brown, bubbly, and beautiful.

It’s ready to serve.