

*From the kitchen of David and Jennifer Deaven*

4. Remove cheesecloth, add (E) and separate into crocks. Place (F) on top of each crock, broil six inches from flame until cheese is browning. Serve.  
\$id: french\_onion\_gratinee,v 1.3 2023/05/09 00:25:00 deaven Exp \$

## Soup/French Onion Gratinee

### Soup/French Onion Gratinee

- A: 1/2C partially clarified butter  
1 1/2# yellow and white onions  
B: 1C dry white wine  
C: 4 sprigs thyme  
2 bay leaves  
2T peppercorns  
5c garlic, peeled and sliced  
5T parsley  
D: 12C chicken stock  
E: 1/4C dry sherry  
salt and pepper to taste  
F: French bread, 1/4" thick to fit crocks  
6C grated Gruyere cheese
1. Saute (A) at medium-high heat 10-20 minutes until onions are caramelized. Onions should be dark brown but not blackened.
  2. Deglaze with (B) and reduce by half.
  3. Place (C) in a cheesecloth sack, add to pot with (D).



*From the kitchen of David and Jennifer Deaven*