

Note: Clicking comments on right will highlight the specific section that comment is referring to.

La Gratinee d'Oignon

Comment [D1]: from *The Cafe Degas Cookbook*

2 slices bacon
1 tablespoon butter
2 cloves garlic
3 medium onions
1 cup white wine
1 small bouquet garni
1 bay leaf
1 cup chicken stock
1 cup beef stock
1 tablespoon thyme
1/2 teaspoon black pepper
1/2 teaspoon salt
Toasted baguette slices
Grated Gruyere or swiss cheese



In a large pot over low heat render bacon in butter allowing fat to coat the bottom of the pot.

Add garlic and simmer lightly.

Add 1/4 of the onions and cook, stirring lightly, until browned.

Deglaze with white wine.

Add remaining onions, bouquet garni, bay leaf, and stock. Cook, stirring occasionally, for 1 hour.

Add remaining ingredients and cook for 3 hours or until onions are very soft.

To serve, place one slice of toasted baguette on top of each bowl of soup and the drizzle a generous amount of cheese to cover.

If desired broil for one minute to melt and brown cheese.