



French Onion Shallot Soup

4 TBSP butter
1 yellow onion, thinly sliced
1 TBSP fresh thyme leaves
2 TBSP all-purpose flour
1 quart chicken or beef broth
1 bay leaf
4 Rustic Soup Boules

4 medium shallots, thinly sliced
2 cloves garlic, minced or grated
2 tsp chopped fresh sage
1 cup dry white wine
2 tsp Worcestershire sauce
salt and pepper to taste
1 cup shredded Gruyere or Swiss cheese
¼ cup crumbled Bleu cheese

Melt the butter in a Dutch oven or large soup pot over medium heat. Add the shallots, onions and garlic. Cook about 10 minutes, stirring frequently until softened and nicely caramelized. Add the thyme and sage and continue cooking another 3-5 minutes.

Reduce the heat to low and sprinkle the flour over the shallots, stirring 1-2 minutes until cooked. Add the wine, broth, Worcestershire and bay leaves. Increase the heat to medium high and bring to a simmer, cooking for 10 minutes. Remove the bay leaf and discard. Season to taste with salt and pepper.

Preheat top broiler to high. Slice off the tops and scoop out the centers of the Rustic Soup Boules. Sprinkle about 2 Tablespoons of the shredded cheese into the bottom of each soup boule and broil it until the cheese melts and coats the bottom. Remove from the oven and ladle soup into each boule, topping each with a Tablespoon of the bleu cheese. Cover each boule with its lid and divide the remaining shredded cheese on top of each soup boule, then return to the broiler to melt the cheese on top until bubbly and golden brown.

Our Rustic Soup Boules are available on Fridays during the winter months, and are available by special order with 48 hours notice any other day of the week.

We are located at 2264 M-119, Petoskey, MI 49770
Across from Spectrum Cable and at the opposite end of the parking lot from Toski Sands Market