

Five Onion Soup

Pence

Servings: 6

2 white onions, sliced
2 red onion, sliced
3 leeks, white only, julienned
4 large shallot, sliced
4 ounces butter
1 cup white wine
1/4 cup sherry
1/4 cup brandy
1 quart chicken stock
1 pint heavy cream
salt and pepper, to taste
chives, for garnish

1 Melt the butter in a dutch oven. Add the sliced red and white onions and saute gently until they begin to carmelize. Add the leeks and shallots and cook until just tender.

2. Add the wine, sherry and brandy and reduce over medium heat by one half. Add the chicken stock and again reduce by half. This takes about 1.5 hours.

3. Add the cream to the soup and bring just to simmer

4. Using a stick blender, puree. Check for seasoning and add salt and pepper to taste.

5. To serve, ladle into soup bowls and garnish with chopped chives

Per Serving (excluding unknown items): 526 Calories; 45g Fat (86.0% calories from fat); 4g Protein; 13g Carbohydrate; 2g Dietary Fiber; 150mg Cholesterol; 1624mg Sodium. Exchanges: 1 1/2 Vegetable; 0 Non-Fat Milk; 9 Fat.

