

OUR OVERGLAZED ONION SOUP



ONE RECIPE FROM JULIA CHILD'S *Mastering the Art of French Cooking* that Sue adored, adapted, and added to the very first menu at Lindey's is a rich, hearty, soulful French onion soup. Sue's version, fine-tuned yet again by chef Tom Johnson, is an Overglazed Onion Soup with both port and cognac infusing a sturdy chicken stock and a substantial cache of onions. In the intervening years, various Lindey's chefs have added their own subtle touches: if you're fond of our current version, you'll want both red and yellow onions, both a veal and a chicken stock as the base, and dried oregano rather than the cloves and allspice. But if you'd like to try the original version, this is it.

makes 8 servings

- 🍴 **1 1/2 pounds yellow onions peeled and thinly sliced (about 5 cups)**
- 🍴 **1 tablespoon dried thyme**
- 🍴 **3 tablespoons unsalted butter or canola oil**
- 🍴 **2 quarts rich chicken broth (or, if you'd rather be more French than more Lindey's, water)**
- 🍴 **1 bay leaf**
- 🍴 **1 cup tawny port or dry Madeira**
- 🍴 **1 tablespoon Worcestershire sauce**
- 🍴 **1/8 teaspoon ground cloves**
- 🍴 **1/4 teaspoon ground allspice**
- 🍴 **salt and freshly ground black pepper, to taste**

for serving

- 🍴 **8 thick slices French bread, toasted**
- 🍴 **8 thin slices Swiss cheese (large enough to cover each bowl)**
- 🍴 **1/2 cup grated Parmesan cheese**
- 🍴 **8 teaspoons VS Cognac, optional**

Slowly cook the onions and thyme in the butter or oil, covered, in a large heavy-bottomed soup kettle over medium heat, until they are soft, translucent, and have reduced by about one-third (about 35 minutes). The onions will give up some liquid, which contains their residual sugar.

Uncover the soup kettle, increase the heat to medium-high, and continue to cook, stirring and scraping the bottom continuously for 4 to 8 minutes as the water evaporates and the sugar caramelizes, darkening the onions. You want the onions to be golden brown, not scorched or burned.

Add the chicken stock and the bay leaf and bring the pot to a boil, then reduce the heat so that the liquid remains at a simmer. In 30 minutes, discard the bay leaf and skim off any grease which may have risen to the surface. Add the port or Madeira and the Worcestershire sauce, and simmer an additional 5 minutes. Finally, stir in the ground cloves and allspice.

Season to taste with salt, freshly ground pepper, and any of the other seasonings in order to balance the soup's flavors. (The salt, in particular, depends on the saltiness of the stock used.)

To serve, ladle portions of the soup into individual oven-proof crocks and add the optional cognac, if desired. Top each crock with a toasted French bread slice, a slice of Swiss cheese, and a sprinkling of Parmesan. Place under a broiler or in a hot oven until the cheese is crusty and brown. Serve immediately.