

MONTICELLO VINEYARDS

Jefferson Cuvée Cabernet Sauvignon

FOOD PAIRING SUGGESTION

FRENCH ONION SOUP

INGREDIENTS

10 cups of thinly sliced onions (about 6 large onions)
3 Tbsp. olive oil
2 Tbsp. butter (additional butter for bread)
2 cloves of garlic, minced
½ cup Jefferson Cuvée Cabernet Sauvignon
8 cups of homemade stock (beef stock is traditional but mine uses pork)
2 bay leaves
3 teaspoons of fresh thyme
½ tsp. of ground black pepper
1 baguette, sliced
1 ½ cups grated gruyere
Salt to taste



TO PREPARE

To caramelize onions: Heat olive oil and butter on medium-high heat in cast iron pot and sauté onions about 10 minutes, stirring occasionally. Reduce heat to medium/medium-low and sprinkle salt. Add water if necessary to keep onions from drying out. Cook 30 minutes to 1 hour, stirring occasionally.

Add garlic to onions and sauté for about 1 minute.

Add wine, broth, bay leaves, thyme and black pepper to onion mixture and bring to simmer.

Cover pot, lower heat and simmer for 30-45 minutes, stirring occasionally.

Meanwhile, preheat oven to 450°F.

Brush both sides of baguette slices with melted butter and place on foil-covered baking sheet.

Place baking sheet on top oven rack and bake 5-7 minutes.

Remove tray from oven, flip toasts and top each slice with gruyere.

Return to oven and bake until cheese is lightly browned.

Ladle soup into bowl, top with cheesy toast and enjoy with Jefferson Cuvée Cabernet Sauvignon

SERVES 8 TO 10