



## *French Onion Soup*

### Ingredients:

2 tablespoons Olive oil  
4 Large Onions, thinly sliced  
¼ teaspoons sugar  
2 cloves garlic, minced  
8 cups Beef Stock  
½ cup Dry red wine – Fox Run Vineyards Cabernet Franc  
1 bay leaf  
Salt and Pepper  
¾ shredded Swiss and Sharpe Provolone Cheese  
2 cups Garlic Croutons

Method: In a large sauce pan over medium heat, warm the oil. Add the onions and sauté stirring occasionally, until wilted about 10 minutes. Add the sugar and continue cooking stirring frequently, until richly colored and caramelized, about 30 minutes. Add the garlic and sauté for 1 minute. Add the Fox Run Merlot, and let it reduce for 4 minutes. Add the beef stock and bay leaf. Simmer for 1 hour. Season with salt and pepper. To serve add soup to soup bowl top with croutons and cheese and place under broiler until cheese starts to brown.

Makes 4-6 servings

Enjoy with Fox Run Vineyards Cabernet Franc!

Recipe provided by Fox Run Vineyards Executive Chef Frank Caravita