



## Not-So-Classic Onion Soup

### INGREDIENTS

6 TBS unsalted butter	5 medium sweet onions, sliced
2 cloves garlic, minced	1/3 cup dry white wine
6 cups beef stock	4 sprigs fresh thyme
2 bay leaves	2 teaspoons white wine vinegar
salt and black pepper, to taste	6 oz. of shredded Pecorino Romano cheese

### DIRECTIONS

Melt butter in a large stockpot or Dutch oven over medium heat. Add onions, and cook, stirring often, until deep golden brown and caramelized, about 30-40 minutes. Stir in garlic until fragrant, about 1 minute. Stir in wine, scraping any browned bits from the bottom of the stockpot. Stir in beef stock, thyme and bay leaves. Bring to a boil; reduce heat and simmer, stirring occasionally, until slightly reduced, about 15-20 minutes. Remove and discard thyme sprigs and bay leaves. Stir in white wine vinegar; season with salt and pepper, to taste. Divide into 6 serving bowls. Sprinkle grated cheese on each serving. 250 calories per serving