

Tante Marie's New Year's Onion Soup

Ingredients

6 large onions, halved and sliced
4 Tbs. butter
1 tsp. minced garlic
1/2 bottle of Champagne
1 qt. water
salt and pepper
1 cup grated Gruyere cheese
1 cup croutons

Instructions

In a large Dutch oven, over moderately high heat, cook the onions in the butter, stirring from time to time, for about 30 minutes, until nutty brown. Add the garlic and cook another minute. Add the champagne and the water with salt and pepper and simmer another 30 minutes. Serve in warm bowls with the cheese and croutons sprinkled over each bowl. (Serve with the rest of the bottle of Champagne.)

Serves 4.

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