



## Tuscan Onion Soup



### Ingredients

---

1 Lb. Italian Red Onion  
3 Cloves Garlic  
3 T. Unsalted Butter  
1 C. Grated Fontina Cheese  
Fresh Ground Black Pepper (to taste)

1/3 Lb. Green Onions  
½ t. Rosemary  
1 C. Fresh Grated Parmesan Cheese  
Salt (to taste)  
Vito & Joe's Extra Virgin Olive Oil

1 Lb. Cipollini Onions  
½ t. Thyme  
6 C. Beef Broth  
Tuscan Bread  
Grappa or Wine

### How to Prepare

---

Turn Oven to Broil at 400°

Peel & Slice Red Onions & Cipollini Onions in to ¼" chunks. Cut green onions into pieces approx. ½" long, also using some of the greens for extra flavor. Slice garlic on an angle; set aside.

Put 1/3 C. Vito & Joe's Extra Virgin Olive Oil into saucepan. Put onions in saucepan and sauté covered in pan for 15-30 minutes to get a nice golden brown caramelization on onions. Once onions are caramelized add the garlic glove slices. Continue to sauté & stir onions and garlic together on low-medium heat while you are preparing your bread.

While onions are sautéing prepare your bread. Chunk the bread into large chunks as well as setting some bread slices aside to serve on the side of your soup. Brush all sides of bread slices and chunks with your Vito & Joe's Extra Virgin Olive Oil; sprinkle all sides with salt & pepper and follow with one more brushing of your oil. Grill/Toast your bread chunks and slices.

After your bread is grilled/toasted add your butter, thyme, and rosemary to your onions. Add a splash of grappa/wine to your onions and let it heat up and brown. Add salt to taste ( $\frac{1}{2}$  t.) and black pepper to taste ( $\frac{1}{2}$  t. – 1 t.). Add beef broth to your onions and let it simmer.

Mix your cheeses together in a bowl. Using your grilled chunks of bread put 1 chunk of bread into a bowl, ladle some of your soup over the bread. Top each bowl with a good serving of your cheese mixture.

Place bowls in broiler for 5-7 minutes; watching carefully that they don't burn. Serve with your grilled slices of Italian bread.

*Bon Appétit!*



THE LEANING TOWER OF PISA  
ONE LINE DRAWING - BY MICHAEL SLOTWINSKI