

Sweet Onion Soup

- 3 Cups Imperial Sweet Onion, Chopped
- 1 Cloves of Fresh Garlic, Minced
- 1 Tbs. Olive Oil
- 4 cups of Chicken Broth
- 8 ozs. Brie Cheese
- Large Croutons
- Salt and Pepper to taste



Sauté the onions and garlic in the olive oil until just wilted. Add the chicken broth and simmer until it reduces to the consistency you prefer. (For a richer flavor add 4 oz of Glace de Poulet, also known as Chicken Glace) Place in heat-proof serving bowls. Top each with a crouton and 1/4 of the cheese. Place under the broiler until the cheese is nicely melted. Serves 4 ENJOY!

May we suggest a glass of Pinot Gris, Roussanne, Viognier or Gewürztraminer to round out this fine dish.

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