

PORCINI-ONION SOUP WITH GRUYÈRE TOASTS (for 4)

Source: FOOD & WINE Feb 2003

Cook/Prep Time: 75 minutes

INGREDIENTS:

4 C canned low-sodium chicken broth	1 oz dried porcini mushrooms
1 C water	1 TBS + 1 tsp unsalted butter
2 lbs onions, thinly sliced	Salt
1/2 tsp sugar	1/2 C dry white wine
1 tsp thyme leaves	Freshly ground pepper
1 small baguette, cut in 8 slices on extreme diagonal	
1 TBS freshly grated Parmesan cheese	1/4 lb Gruyère cheese, shredded

DIRECTIONS:

In medium saucepan, combine broth, dried porcini & water - bring to boil over high heat - reduce heat to low & simmer 20 minutes - strain broth through fine sieve set over bowl or very large measuring cup, pressing down on mushrooms to extract as much liquid as possible & stopping when you reach the grit at bottom of pan (you should have 1 qt of broth - if necessary, add water) - rinse porcini to remove any grit - pat dry & coarsely chop.

In large deep skillet, melt butter - stir in onions + 1 tsp salt - cover/cook about 10 minutes over moderately low heat, stirring occasionally, till onions have released some of their liquid - raise heat to moderate & cook about another 10 minutes, stirring occasionally, till liquid has evaporated - add sugar & continue cooking, stirring frequently, till onions are golden brown (about another 15 minutes) - raise heat to high & add wine, thyme & chopped mushrooms - cook, stirring, till wine is completely evaporated & onions have begun to brown again (about 7 minutes) - add porcini broth - reduce heat to low & simmer 5 more minutes - season with salt & pepper.

Meanwhile, preheat broiler & arrange bread on baking sheet - toast under broiler 3" from heat till golden - turn bread & sprinkle with Gruyère & Parmesan cheeses - broil till bubbling & golden. Ladle soup into bowls & serve with cheese toasts. (The porcini broth can be refrigerated for up to 2 days - refrigerate chopped porcini separately.)

Wine: Pinot Noir