

## Chuck's French Onion Soup

Serves 6

Your kitchen will smell like harvest when you make this soup. This recipe is delicious, easy to prepare and very seasonal!

### Ingredients

2-3 medium yellow onions, sliced  
2 T. butter  
6 cups beef, chicken or vegetable stock  
½ cup red wine  
1 T. red wine or balsamic vinegar  
½ t. Italian herb blend  
pinch of tarragon  
salt & pepper to taste  
sliced French bread  
grated mozzarella cheese  
grated parmesan cheese

**Directions** Sauté onions in butter until caramelized (golden in color, not brown). Add wine, vinegar, spices and onions to stock and simmer gently for 30 minutes.

Ladle soup into oven-proof bowls and place a slice of French bread on top (it can be toasted first, if you prefer).

Top with cheeses and place under the broiler. Watch carefully and remove as soon as the cheese turns golden. Serve immediately with a glass of white or red Harmony wine.

