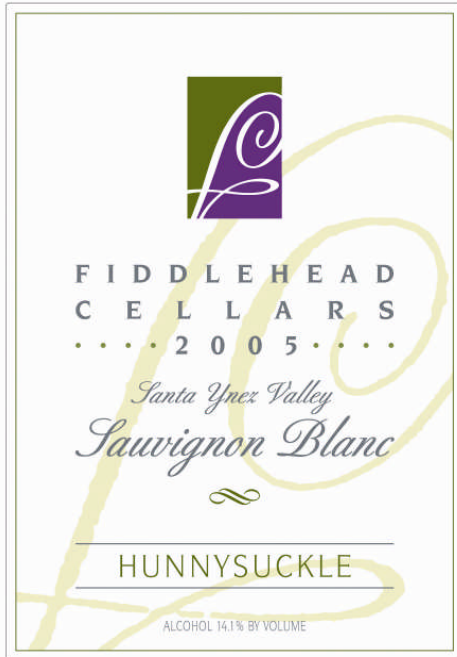


FIDDLEHEAD CELLARS

FROM BABETTE'S KITCHEN

Great with Fiddlehead Cellars Hunnysuckle Sauvignon Blanc

BAKED ONION SOUP (serves 4)



INGREDIENTS

- 5-6 large onions (about 3 lbs.)
- 2 Tablespoons butter (may substitute with oil)
- 2 Tablespoons olive oil
- ½ teaspoon salt
- 2 teaspoons sugar
- 3 Tablespoons flour
- 2 quarts beef broth (or rich chicken broth)
- 2 cups FIDDLEHEAD CELLARS Sauvignon Blanc
- Croutons
- 1 cup grated parmesan cheese
- 1 cup grated Swiss cheese
- Olive oil for drizzling over cheeses

Individual ovenproof bowls for serving

PREPARATION

Preheat oven to 375 degrees

1. Peel and cut onions in half lengthwise
2. Slice onions thinly
3. Heat pan over medium heat
4. Add butter and oil
5. Add onions and salt and mix to coat
6. Cover and cook over low heat 15-20 minutes
7. Uncover pan and raise heat to medium
8. Add sugar and mix well
9. Sauté and stir until onions are a deep golden brown
10. Add flour and mix well
11. Continue cooking 4-5 minutes, stirring constantly
12. Bring stock to boil in a separate large saucepan
13. Add onions to boiling stock

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FIDDLEHEAD CELLARS

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14. Deglaze first pan with ½ cup of wine
15. Add to onion mixture
16. Add remaining wine
17. Simmer, partly covered, 50-60 minutes
18. Put ¼ of each cheese in serving bowls
19. Top with a layer of croutons
20. Fill bowl 2/3 full with onion soup (croutons will rise to the top)
21. Divide remaining cheese and place in each bowl
22. Drizzle small amount of olive oil over cheese
23. Place bowls on baking sheet for easier handling
24. Bake uncovered for 20 minutes or until lightly browned and puffed
25. Enjoy with a chilled bottle of FIDDLEHEAD CELLARS Sauvignon Blanc! Bon appetite!

Cheers!

Kathy Joseph
Winemaker