



# RED STONE

## WINE CLUB

Recipe by Chef David Sider

### Caramelized Onion Soup

prep time 20 min

cook time 4.5 hours

serves 12 as appetizer and 6 as a main course

things you need

12 Onions, thinly sliced

1 can Redstone Cider

3L Veal stock

4oz Butter

4oz All purpose flour

1 strip orange zest

5 sprigs thyme

Method:

1. Caramelize the onions over medium low heat until dark and totally dry (this will take as long as 3 hours. Add the cider and reduce until nearly dry. Add the veal stock and simmer for 30 minutes.
2. While the soup is simmering, combine the butter and flour to make a smooth paste. Remove 2 cups of the liquid from the soup and whisk in the butter and flour mixture until smooth. Then whisk that mixture into the soup. Tie the orange zest and thyme together and add them to the soup. Simmer for a further 30 minutes. Season with salt and black pepper.
3. Serve with toasted bread and gruyere cheese.

## here's how

- 1 Preheat the oil in a heavy-bottomed pot on the stove to a temperature of 325F. Ensure that a candy thermometer is used to take the temperature of the oil as well as that the pot is only half full as the level will rise when the onions are added.
- 2 Dredge the sliced onions in corn starch and fry until crisp.
- 3 Drain the onions and lay them on a tray lined with paper towel. Change the paper towel as needed until the onions are completely dry and crisp. Season with salt.
- 4 Combine the melon, cilantro and mint in a bowl and dress with lime juice, olive oil ,chili flakes, salt and black pepper to taste.
- 5 Place the dressed melon in a serving bowl and garnish with toasted peanuts and fried onions.

## helpful notes

