



Bourbon Street French Onion Soup



Yield:	1 gallon		
Servings/Size:	21 (6 oz) servings		
Prep Time:	5 minutes	Cook Time:	1 hour
Cost:	Cheap	Difficulty:	Easy

Description: Twist on a popular soup featuring MINOR'S® Bases.

Ingredients		Weight / Metric		Measure
	Olive oil	1 oz		2 Tbsp
	Onion, julienne	5 lb	2267 g	2 gal
	Water	128 fl oz		1 gallon
	MINOR'S Natural Gluten Free Beef Base	1.5 oz	40 g	2 Tbsp
	MINOR'S Natural Gluten Free Chicken Base	1.5 oz	42 g	2 Tbsp
	Thyme, dry		9 g	1 Tbsp
	Dry sherry	8 fl oz		1 cup
	MINOR'S Bourbon Style RTU Sauce	5 oz	144 g	1/2 cup

Procedure

1.	Heat olive oil over medium heat. Add onions. Stir onions every 4-5 minutes increasing the frequency as they brown. Once onions are completely browned, soft, and sweet, they are ready.
2.	Deglaze with water. Use a wooden spoon or whisk to get the caramelized sugars off the bottom of the pot. Add MINOR'S Natural Gluten Free Chicken and Beef Bases, thyme, sherry, and Minor's Bourbon Style RTU Sauce and bring to a simmer.

At a minimum, the cooking and handling instructions set forth in the Food Code of the U.S. Public Health Service of the Food and Drug Administration, Department of Health and Human Services, Should be reviewed and followed with respect to your preparation of this recipe.

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