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Roasted Onion Soup

- 1/4 Cup fresh Parmesan cheese, grated
- 3 Spanish onions, cut in half lengthwise and thinly sliced
- 1/4 Cup brandy
- 1 Tbsp fresh thyme, chopped
- 1/4 Tsp freshly ground black pepper
- 1 Garlic head, large, cloves separated, peeled and cut in half
- 4 Cups low-sodium chicken broth
- 2 Tsp extra-virgin olive oil
- 1/4 Tsp salt, or to taste
- 3 Large shallots, cut in half lengthwise and thinly sliced

- 1) Set oven rack at the lowest level; preheat to 450 degrees.
- 2) Combine onions, shallots, garlic and oil in a large shallow roasting pan.
- 3) Roast for 20 to 25 minutes, stirring every 5 minutes, or until the onions are golden.
- 4) Remove from oven and pour in one-fourth of the chicken stock.
- 5) Stir liquid in the pan, scraping the bottom to loosen and dissolve any caramelized bits. (The liquid will become quite dark.)
- 6) Transfer the onion mixture to a soup pot and add brandy, thyme and the remaining chicken stock.
- 7) Bring to a boil; reduce heat to low and simmer, covered, for 30 minutes.
- 8) Season with salt and pepper and top with Parmesan cheese.

Makes 4 Servings