Sweet Onion Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

2 red onions, sliced

1 large shallot, sliced

2 tablespoons butter

4 cups water

2 bouillon cubes

1 1/2 tablespoons brown sugar

2 bay leaves

1 tablespoon thyme, minced

6 ounces brie, softened

2-3 tablespoons half and half

20-25 water crackers, crushed

2 teaspoons salt

Instructions

1. Drop butter in a large pan and add onions and bay leaves. Cook approx. 5 minutes.

Add brown sugar and continue cooking on medium low heat for 15-20 min, or until onions go translucent.

2. As onions cook, set a pot on the stove and add water, thyme and bouillon cubes. Bring to a boil. Crush bouillon as water heats. Allow to boil for 5-7 minutes. Remove from heat and allow to steep.

3. When onions are translucent, pour broth into onions. Add salt. Cover and allow to cook another 10 minutes or so.

4. As soup cooks, carefully whisk half and half into brie. (We went with 2 tablespoons to maintain a ‘ploppable’ consistency.). Set aside.

5. Remove bay leaves. Carefully ladle soup into individual ramekins or one baking dish. Top with crushed crackers, then brie mixture.

6. Bake for 5-7 minutes, or until top begins to brown, in a preheated oven at 500 degrees. Serve immediately.