



Onion Soup & Herb Toast Saucers

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Ingredients

- onion - butter - dash of white wine or brandy - small clove of garlic - vegetable stock - bread (older is better) - dried basil or oregano

Instructions

This is a great recipe for those days when it's raining outside, your fridge is empty and you just can't be arsed to go to the supermarket. All you need is an onion and the rest you should have in your pantry. 1. Slice your onion thinly. Heat a knob of butter and a little olive oil in a pan. Add the onion, half of your garlic clove (finely chopped) and a dash of white wine / brandy. Keep the pan on a **very** low heat, stirring occasionally. Cook like this for about half an hour - you're looking for when the onions start to caramelise; that is, they start to go brown and gooey. 2. Combine the other half of your garlic clove (finely chopped) with some softened butter and dried herbs. Use a cup to cut small circle shapes out of a slice of bread and spread the circles with your herb butter mixture. 3. When the onions are caramelised and sticky, add the vegetable stock. Turn the heat up a little and let it all bubble down and reduce. Don't season it yet - wait until it reaches the consistency you want, then season with salt and pepper accordingly. 4. Griddle your herb toast on either side for a couple of minutes. 5. Pour the soup in a bowl. Lay the herb toast on top. For an added richness, put a slice of cheese on top of the herb toast (whilst in the soup) and stick under a hot grill for a few minutes (careful handling the bowl when it comes out).