

## Purée of Roasted Leek and Sweet Onion Soup

*Recipe Courtesy of Kim Byer of The Paper Apron - [www.PaperApron.com](http://www.PaperApron.com)*

### INGREDIENTS

3 Leeks, washed well, tougher greens discarded, remaining chopped  
3 large Sweet Onions, (e.g. Vidalia), chopped  
8 cups Chicken Broth  
8 cups Beef Broth  
2 T Butter  
1 T Sugar  
1 T Kosher Salt  
1 t dried Thyme  
1/4 cup dry Sherry  
1/2 cup dry Vermouth or White Wine  
2 dried Bay Leaves  
Kosher Salt and freshly ground Black Pepper to taste  
Baguette, sliced and toasted  
Gruyere or White Cheddar (Holland Gouda Goat cheese shown), sliced and warm

### PREPARATION & METHOD

Roast leeks, onion, salt, sugar and butter in a greased roasting pan at 425 degrees for one hour (stirring occasionally) - or- sauté on stove top, stirring often, until onions are brown and caramelized.

Place all ingredients in a large pot. Simmer and reduce liquid for thirty minutes or more.

Puree soup with an immersion blender.

Ladle soup and top with toasted baguette slices topped with melted cheese. Garnish with freshly cracked pepper.

*Yields 6 starter course servings.*