

Caramelized Onion & Parmesan Soup



Ingredients:

- 2 tbsp Olive oil
- 2 cups chopped yellow Onions
- 8 to 12 Garlic cloves, smashed plus 1 tbsp minced Garlic
- 2 Bay leaves
- 1½ tsp Salt
- ½ tsp freshly ground black Pepper, or to taste
- 2 quarts Chicken stock
- 2 tsp minced fresh Thyme
- 2 cups (1") cubes crusty French or Italian bread
- ½ cup heavy Cream
- ½ cup freshly grated Parmesan cheese
- 1 tbsp minced fresh flat-leaf Parsley

Directions:

Heat the oil in a large heavy pot or Dutch oven over medium-high heat.
Add the onions, smashed garlic cloves, bay leaves, salt, and pepper.
Cook, stirring until the onions are softened and golden, 10 to 15 minutes.
Add the minced garlic and stir until fragrant, about 1 minute.
Stir in the stock and thyme and bring to a boil.
Reduce the heat to medium-low. Simmer, stirring occasionally, for 1 hour.
Add the bread cubes.
Cook, whisking often, until the bread disintegrates and thickens the soup, about 10 minutes.
Remove and discard the bay leaves.
Puree the soup with an immersion blender or in batches in a food processor or blender.
Return to the pot and whisk in the cream, cheese, and parsley.
Season with additional salt and pepper if necessary.

Ladle into bowls.