

Roasted Garlic and Caramelized Onion Bisque



Yield: Serves 6-10

Ingredients:

- 4 Large Sweet Onions - halved and thin sliced
- 2 Large Garlic Bulbs (roasted)
- 2 medium Leeks (white and light green parts only) - sliced
- 4 Cups Vegetable Stock (can substitute vegetable broth or plain water)
- 2 Cups Heavy Cream
- 1/3 Cup Dry White Wine
- 1 Tbs Olive Oil
- 2 Tbs All Purpose Flour
- 2 tsp Fresh Thyme Leaves (can substitute 1 tsp dried thyme)
- 1 tsp Kosher Salt + to taste

-OPTIONAL GARNISH-

- Fresh Ground Pepper to taste
- Additional Fresh Thyme Leaves
- Crème Fraiche
- Chives

Preparation:

Roasted Garlic:

- 1) Preheat oven to 350°F
- 2) Remove the white papery skin from garlic bulbs (do not peel or separate the cloves)
- 3) Drizzle peeled bulbs with a little olive oil and wrap in aluminum foil - Bake on top rack of oven for 40 minutes
- 4) Remove from oven and allow to cool (wrapped) for 10-15 minutes
- 5) Separate the cloves and squeeze to extract garlic pulp (discard skins) - Set aside until needed

Caramelized Onion/Soup:

- 6) Heat olive oil in a 6 - 8 quart stock pot over medium heat - Once oil is hot, add onion and allow to cook (stirring frequently) for 30 minutes - Add 1/2 tsp salt and thyme - Continue to cook for an additional 20-30 minutes (stirring frequently) or until onions are dark golden in color (add a little water and/or lower heat if onions are cooking too fast)
- 7) While continuously stirring, add flour and allow to cook for 1 minute
- 8) Add vegetable stock and wine and thoroughly combine - Bring to a boil
- 9) Once boiling, reduce heat to a simmer and allow to simmer for 30 minutes (adjust heat as necessary to maintain simmer) - Add the roasted garlic, leeks, and remaining 1/2 tsp salt
- 10) Use a stick blender to process until smooth*
- 11) Add heavy cream and return to a simmer - Allow to simmer uncovered for 8-10 minutes
- 12) Adjust seasoning and serve hot garnished as desired along with a good 'hunk' of crusty bread

* As Alternative: Transfer to a blender (in batches if necessary) -Blend until smooth and return to pot

NOTE: The darker you caramelize the onions, the darker the soup will be