

## Moose's Black Garlic French Onion Soup:

### Ingredients:

6-9 yellow/Vidalia onions  
1 stick of butter  
4 tsp. kosher salt  
2 tsp black pepper  
1/2 tsp Cayenne  
1 tbsp of whole grain mustard  
2 tsp Worcestershire sauce  
2 whole black garlic bulbs (approx. 5 tsp)  
6 beef bouillon cubes (or approx. 4 cups of rich beef stock/consume)  
30 ounces of hard apple cider  
1/4 cup of apple cider vinegar  
1 bouquet garni of fresh thyme, rosemary, and parsley  
1/2 cup of Courvoisier or the cognac of your choice  
Optional: 1 packet of onion soup mix or 2 teaspoons of MSG

### Procedure:

1. Melt a stick of butter in a non-stick soup pot (large preferably) but do not brown.
2. Peel and thinly slice (French) onions, layering in pot with liberal sprinkles of salt until all salt and onions are in the pot.
3. heat covered on medium high heat, stirring occasionally until all onions are reduced and caramelized to a dark brown (mocha)
4. Chop garlic and toss in with the bouquet garni and add enough hard cider to just cover the onions.
5. raise heat to high and stir vigorously, scraping the bottom of the pan to dislodge anything that sticks until the mixture reduces into a syrupy consistency.
6. Add the remaining ingredients, bring to a rolling boil, reduce heat to low, cover, simmer for thirty minutes.

### Cheese Toast:

Toast the bread of your choice on both sides either dry or with a light brush of olive oil. Ladle soup into oven safe crocks/cookware and cover the soup with the toasted bread. Layer on the cheese(s) of your choice. I like Gruyere, Fontina, Havarti, Asiago, and Parmesan. Broil until cheese is bubbly and begins to slightly brown. Serve and enjoy!