

Chef from the Hood Recipes



Chef: Dan Berman, Culinary Director

Restaurant: Pacific Market

Recipe: Onion Soup Topped With Artisan Bread & Gruyere

Onion Soup Topped With Artisan Bread & Gruyere

Pacific Market Culinary Director, Chef Dan Berman says, "This recipe by Wolfgang Puck is one of my favorite soups for fall. It is made much like a traditional French onion soup, but instead of the usual beef or veal stock, Puck substitutes chicken stock. Since the list of ingredients is short and sweet, this soup comes together fast! Puck also substitutes port for the usual sherry. The port brings out the sugar in the caramelized onions and gives a nice shiny color and richness to the flavors. It adds depth without adding a demi-glace, another time-saving step."

"The breads we have here are all really good, but I really love the rustic loaves from Bennett Valley for this soup. If you're a home cook that likes to make stock on your days off, save the carcasses from roasted chickens for this soup's stock. Or just pick up the home style stocks we sell here at the store. If you really want this soup and don't want to cook it, we'll have it ready in the deli for you to take home this week."

- 4 medium onions
- 3 tablespoons mild-flavored oil, such as almond or safflower
- 1/2 cup port
- 8 cups chicken stock
- Salt and freshly ground black pepper
- 1 bouquet garni - tied with string (use fresh thyme, bay leaf & celery stalk)
- 12 (1/4-inch thick) slices French bread, toasted
- 3 cups grated Gruyere cheese
- Thinly slice the onions.

Heat a 6-quart stockpot. Add the oil and heat. Add the onions and sauté until golden brown over medium-low heat, about 25 to 30 minutes. Deglaze the pan with port. Add stock, salt, pepper, and bouquet garni, and simmer for 30 to 40 minutes. Preheat the broiler. Pour the soup into 6 oven-proof bowls. Top each bowl with 2 slices of bread and sprinkle with the cheese. Brown under the broiler until the cheese is golden brown and bubbly.