

# WHAT'S COOKING?

## INGREDIENTS

- 6 large onions, thinly sliced
- Olive oil
- 1/4 tsp sugar
- 2 cloves garlic, minced
- 8 cups vegetable stock
- 1/2 cup dry white wine
- 1 bay leaf
- 1/4 teaspoon of dry thyme
- Salt and pepper
- 8 slices of toasted French bread
- 1 1/2 cups of grated cheese

## ONION SOUP



## DIRECTIONS

1. Sauté onions in the olive oil on medium high heat until browned. Add the sugar about 10 minute into the process to help with the caramelization.
2. Add garlic and sauté for 1 minute. Add the stock, wine, bay leaf, and thyme. Cover partially and simmer until the flavors are well blended, about 30 minutes. Season to taste with salt and pepper. Discard the bay leaf.
3. To serve, ladle the soup into bowls or casserole dish. Cover with the toast and sprinkle with cheese. Put into the broiler for 10 minutes at 350 degrees F, or until the cheese bubbles and is slightly browned. Serve immediately. Serves 4-6.

## INGREDIENTS

- 2 pounds potatoes
- 1 Tbsp butter
- 1 small carrot, shredded
- 1/2 cup chopped onion
- 1 1/2 cups sour cream
- 1 1/2 cups shredded cheese
- 2 Tbsp fresh minced parsley
- 1 tsp salt
- 1/2 tsp dill
- 1/8 tsp pepper
- paprika

## POTATO CHEESE CASSEROLE



## DIRECTIONS

1. Cook potatoes in salted water until tender; peel & shred.
2. Heat butter in a pan over low heat; add shredded carrot and onion to butter and cook until just tender, about 5-10 minutes.
3. Combine potatoes with sour cream, sautéed vegetables, 1 cup of the cheese, and all remaining ingredients except paprika.
4. Spoon potato mixture into a buttered 1 1/2-quart casserole. Sprinkle with remaining 1/2 cup cheese and the paprika. Bake at 350° for 30 to 40 minutes.