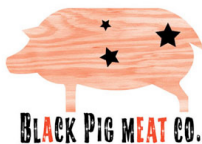


zazu
kitchen + farm



ACORN RED WINE ONION SOUP

serves 6

we made this vegetarian version of an onion soup with parmesan grissini at ACORN

WINERY. so many of you have asked for this recipe and remember the allium family is considered an aphrodesiac!

2 carrots, peeled, roughly chopped

2 stalks celery, roughly chopped

6 cloves garlic, peeled

1/3 cup pure olive oil

3 pounds onions, julienned

1 bottle of red wine

1 gallon water

sherry vinegar to taste

kosher salt and freshly ground black pepper

In a food processor, combine the carrot, celery, and garlic and process until finely

chopped. In a large sauce pan on low heat saute the carrot mixture and the onions with

the olive oil and saute until caramelized, about 20

minutes. Add the red wine and reduce

by 1/2. Add the water and simmer 1/2 hour and adjust with sherry vinegar, salt, and

pepper to taste. we garnish with a parmesan grissini;

you could make a parmesan crostini too.