

## ST PATRICKS DAY IRISH PALE ALE ONION SOUP

*This favorite recipe of mine stout onion soup is made with buttery toasted thyme croutons and topped with plenty of Irish cheddar.*

A dish so flavorful it could be eaten alone without the cheesy, buttery bread topping and still be amazing. This means a deep savory flavor profile and usually a thicker consistency. No watery soup allowed.

The cheese to soup ratio is also important. It should be a thick, melted over the edge's kind of coating.

St Patrick's day was never a big hit with me but if I had to choose a way to celebrate, it'd be with a big bowl of this Irish stout onion soup in my face and some baileys ice cream afterwards!

Enjoy.

### Ingredients

- 3 tablespoons butter,
- 4 large sweet Spanish onions, sliced thinly
- 3 tablespoons brown sugar
- 1.5 ltrs beef stock, can use 2 beef stock cubes.
- 3 cloves garlic, minced
- 1 tablespoon fresh thyme leaves
- 1/4 cup gluten free all-purpose flour
- 500 ml 1 bottle Costello's pale ale stout
- 2 tablespoons high banks apple cider vinegar
- 1 1/2 tablespoons stone ground mustard
- 2 bay leaves
- salt and pepper to taste

## For the topping

- 4 slices rye bread, cut into cubes
- 1 tablespoon butter
- leaves from 2 sprigs of thyme
- 3/4 cup grated Dubliner white Irish cheddar

## Instructions

1. Place 2 tablespoons of butter in a large heavy bottomed pot over medium-low heat.
2. Once melted, add onions and brown sugar. Stir to combine and cook until deep golden brown and caramelized, about 45 minutes - 1 hour. Stir occasionally while cooking and add beef broth as needed to keep from burning (I used about 1/2 a cup during the caramelization process).
3. When onions are done, add garlic, thyme and remaining 1 tablespoon of butter to the pot. Cook for 1-2 minutes until fragrant.
4. Add flour, stir to coat all the onions and cook 2 more minutes.
5. Add the Costello's pale ale, remaining 3 cups of beef broth, apple cider vinegar, mustard, bay leaves, salt and pepper. Stir and bring to a boil. Once boiling, lower to a simmer and cook/reduce for 30 minutes.
6. Season to taste with salt and pepper and turn off heat.
7. Preheat oven to high 200 degrees.
8. Make the topping by placing the butter and thyme in a medium nonstick frying pan over medium heat.
9. Once melted, add the bread cubes and toast to the non-stick frying pan until golden brown on all sides.
10. Ladle soup into oven safe bowls/crocks, top with the toasted croutons and divide the cheese evenly over the croutons in each bowl.
11. Place bowls on a baking sheet and broil for 3-5 minutes until cheese is melted and bubbly.
12. Serve hot.

