

Jordan Winery Executive Chef Todd Knoll

Maui Onion Soup

The evolution of this rustic soup into what Mr. Jordan considers to be superior to even that of the famed “Au Chien Qui Fume” began early in my career at the Ritz Carlton. This recipe, by nature, demands simplicity, it is the love of the cook and the attention to the bottom of the pot which elevate the humble onion to the sublime.

Serves 6

Ingredients

2 ounces sweet butter
8 Maui onions, thinly sliced
bouquet garni:
10 sprigs of parsley
1 bay leaf
2 sprigs of thyme
8 black peppercorns
2 Tbsp kosher salt
½ cup Jordan Chardonnay
½ cup Madeira (Rainwater)
3 cups veal stock
3 cups dark chicken stock
sherry vinegar, to taste
2 ounces Cognac
Garnish: grilled sourdough crouton and Cowgirl Creamery triple cream Mt. Tam cheese (or similar)

Melt butter in a heavy sauce pot over medium heat until foam subsides. Add the onions, bouquet garni and black peppercorns.

Season onions with 2 tablespoons of kosher salt and increase heat to medium high while stirring vigilantly.

When sugars begin to stubbornly adhere to bottom of pan, occasionally deglaze with Chardonnay and Madeira, paying close attention as the additional sugar will accelerate the

caramelization.

When onions have reached a uniformly rich brown, add stock. Simmer for 20 minutes.

Adjust acidity with sherry vinegar and season to taste. Remove pot from heat and add Cognac to finish.

To serve, finish with a grilled crouton of sourdough and the triple cream Mt. Tam of our neighboring Cowgirl Creamery.

Suggested Wine Pairing: Jordan Chardonnay