

## *The Onion Soup of Arezzo*

I don't know about you but I need a break from large meals during the holidays and one of the best is great soup for lunch or dinner!

Most of us love onion soup and the one I want to introduce to you is one of the most unique I've ever found. Based on the requests I received for this recipe after serving it at our Tuscan Feast dinner in October, it's a good one and it isn't tough to make.

This delicious version of Onion Soup is in the Arezzo style, which is a quaint little province of Tuscany, Italy. It is made in two parts, the broth and the casserole, which is what caught my eye originally. I generally make the casserole the day before and I think it improves the flavor in doing so...it certainly makes it easy to serve.

### **Zuppa di Cipolle Aretine**

9 yellow onions (about 3 lbs.) sliced and coarsely chopped (I use Vidalia or something similar in sweetness)  
3 oz. Unsalted Butter  
1 quart Vegetable broth  
1 quart Chicken broth  
salt & pepper  
20 slices of hearty Tuscan style bread  
12 slices Fontina cheese  
Grated Picorino Romano cheese

Sauté your onions in butter until soft and partly transparent and set aside. Take a 9" by 13" casserole baking dish and butter the inside liberally.

Line bottom of the pan with one layer of Tuscan bread and spoon over the bread a layer of sautéed onions topped with a layer of Fontina cheese (6 slices). Place down another layer of bread, a thin layer of sautéed onions and the remainder of your Fontina cheese. Add the rest of your onions over the Fontina and cover the onions with a liberal portion of grated Picorino Romano cheese. This soup is so good that about this time your hands should start shaking just from anticipation!

Bring your mixed veggie and chicken broth just to a simmer in a medium pot and ladle about 1/3 of it over the casserole. Place the casserole into a preheated 350 degree oven for 30 minutes.

When serving use a sharp knife to divide the casserole into 9 squares and place each into a large soup bowl. Top with warmed broth and a little more grated Romano. Salt and pepper to taste then lean down close enough for a whiff of a great cold weather soup!

I would normally say this recipe should serve 8 or 9 but who knows?

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If you're serving wine along with your soup the sweetness of the onions and the sharp nature of the cheeses lends really well to a refreshing, chilled Pinot Grigio. There are a lot of really great ones on the market such as Danzante, Canaletto or Moletto. The best I've tasted in a while is made by Elena Walch. Enjoy!