

Guinness and Onion Soup with Irish Cheddar Crouton

2 tablespoons olive oil
5 cloves garlic, minced
8 cups thinly sliced yellow onions (about 2 large onions)
Salt
1 tablespoon fresh thyme leaves, chopped
1/4 cup red wine vinegar
1 1/2 cups Guinness Draught (not Stout)
6 cups beef stock
1 bay leaf
Country bread loaf, cut into six 1/2-inch thick slices, then toasted
1/2 lb Irish Cheddar, thinly sliced

Heat the olive oil in a 6 quart Dutch oven over high heat. Stir in the garlic and cook until just fragrant. Add the onions, season with salt and cook for about 5 minutes, stirring often. Reduce the heat to medium-low and saute' the onions for another 15 to 20 minutes, stirring occasionally until they are a deep amber color.

Add the thyme, vinegar and beer. Cook until the liquid is reduced by half, then add the beef stock and bay leaf. Bring to a simmer and continue to cook for 20 more minutes.

Meanwhile, preheat the broiler and set out individual oven-proof soup bowls. Discard the bay leaf, then use a ladle to transfer the soup to the individual bowls. Top with toasted bread slices, then 3-4 slices of the cheddar cheese. Broil until the cheese is bubbly and slightly browned. Serve piping hot.

Source: [Michael Chiarello](#) via The Food Network