



# Onion Dijon Soup with Pretzel Roll Croutons

Makes: 6-8 servings

Prep Time: 15 minutes Cook Time: 1 hour 5 minutes

Total Time: 1 hour 20 minutes

## Ingredients

- 1 stick unsalted butter
- 1 & 1/2 pounds sliced sweet onions
- 1 & 1/2 pounds sliced red onions
- 1/2 pound sliced leeks
- 1/2 pound sliced green onions
- Kosher salt and freshly cracked black pepper
- 2 cloves garlic, minced
- 2 tbsp Dijon mustard
- 2 tsp Worcestershire sauce
- 2 sprigs fresh thyme
- 2 bay leaves
- 2 quarts chicken stock
- 1/2 cup heavy cream
- 2 large pretzel rolls, sliced 1/4"
- 1 pound gruyere cheese, shredded
- Fresh thyme leaves, to garnish

## Instructions

In a large pot, melt the stick of butter over medium-high heat. Add the sweet onions, red onions, leeks, and green onions. Season with a good pinch of salt and a few cracks of pepper. Lower the heat to medium and sauté the vegetables until soft, about 25-30 minutes.

Stir in the garlic, Dijon mustard, Worcestershire sauce, thyme sprigs, and bay leaves. Cook for another minute or two.

Pour in the chicken stock. Bring to a boil and then reduce to a simmer. Simmer the soup for 30 minutes. Stir in the heavy cream and heat through. Season with salt and pepper to taste.

Heat the oven to 400°F. Ladle the soup into oven-safe soup bowl. Top each one with two slices of pretzel roll and a heaping mound of gruyere cheese. Place the soup bowls onto a sheet pan. Turn the oven to high broil. Transfer the sheet pan to the oven. Broil the soups until the rolls have crisped and the cheese has melted (just a minute or so; be careful not to burn). Serve immediately. Garnish with fresh thyme leaves and freshly cracked black pepper.

*Recipe by The Original Dish*