



Tarentaise is Tom's favorite and Lisa says it's great in French onion soup and mac & cheese.

Reading is a wash-rind Raclette-style cheese, aged an average of three months. It offers a unique creamy texture balanced by nutty, grassy undertones. It matures into a semi-soft cheese ideally suited to melting, but still offers a complex flavor profile that allows it to stand alone. This one is an American Cheese Society first-place winner and Lisa says it is also the most versatile or "user friendly."

Ashbrook is an ode to French Morbier and exhibits a distinctive layer of vegetal ash running through the center of the paste. It is a semi-soft washed rind cheese that is aged for approximately three months. Ashbrook has savory aromas on the rind that give way to mushroomy, sour cream-like flavors. This one is Lisa's favorite. The melt-in-your-mouth texture is very appealing.

**SPRING BROOK
FARM DEMO!**

June 13, 11:30 am–1:30 pm

Vegetarian French Onion Soup

Ingredients

3 pounds yellow onions
– about 5 large, sliced

4 tablespoons olive oil

2 tablespoons butter

1 teaspoon sugar

1 ½ teaspoons salt

4 cloves garlic minced

8 cups vegetable broth

½ cup red wine

1 tablespoon Worcestershire
sauce (vegetarian variety)

2 bay leaves

1 tablespoon fresh thyme can
use dried if desired

½ teaspoon freshly ground
black pepper

4 slices French bread or
something similar, cut into
thick slices

1 cup Spring Brook Farm
Tarentaise cheese, freshly
grated

Directions

1. In a large pot, heat the olive over medium high heat. Add in the sliced onions and begin to caramelize. Cook, stirring often, until the onions start to soften, about 20 minutes.
2. Add in the butter and continue to cook the onions until they begin to brown, about 15-20 additional minutes. Really watch it and adjust the heat if the onions are starting to burn at all. You want them to slowly cook so that they brown slowly.
3. Stir in the sugar and salt and continue cooking for 15 more minutes until the onions become well browned. Add in the garlic and continue to stir.
4. Deglaze the pot by stirring in the red wine and use a wooden spoon to scrap any bits and flavor from the sides and bottom of the pot. Stir in the veggie broth, Worcestershire sauce, bay leaves, thyme, and black pepper. Bring the mixture to a simmer, cover, and cook for 30 minutes. Stir every few minutes.
5. Pre-heat the oven to 400 degrees F. Brush or spray the slices of bread with oil or cooking spray and place on a baking sheet. Toast for 10 minutes, flipping halfway through. You want the bread to be lightly toasted. Once done, set aside.
6. Season soup to taste with additional salt and pepper as needed. Ladle the soup into oven proof bowls, top with the toasted bread, and even sprinkle the cheese across the 4 bowls. Place the bowls on a large baking tray and broil in the oven until the cheese is melted and bubbling around the sides.
7. Serve immediately and ENJOY!

foodwithfeeling.com/vegetarian-french-onion-soup/