

## Caramelized Onion and Parmesan Soup

### Soup Ingredients:

2 tbsp Olive oil  
2 cups chopped yellow Onions  
8 to 12 Garlic cloves, smashed plus 1 tbsp minced Garlic  
2 Bay leaves  
1 ½ tsp Salt  
½ tsp freshly ground black Pepper, or to taste  
2 quarts Chicken stock  
2 tsp minced fresh Thyme  
2 cups (1") cubes crusty French or Italian bread  
½ cup heavy Cream  
½ cup freshly grated Parmesan cheese  
1 tbsp minced fresh flat-leaf Parsley

### Directions:

Heat the oil in a large heavy pot or Dutch oven over medium-high heat.  
Add the onions, smashed garlic cloves, bay leaves, salt, and pepper.  
Cook, stirring until the onions are softened and golden, 10 to 15 minutes.  
Add the minced garlic and stir until fragrant, about 1 minute.  
Stir in the stock and thyme and bring to a boil.  
Reduce the heat to medium-low. Simmer, stirring occasionally, for 1 hour.  
Add the bread cubes.  
Cook, whisking often, until the bread disintegrates and thickens the soup, about 10 minutes.  
Remove and discard the bay leaves.  
Puree the soup with an immersion blender or in batches in a food processor or blender.  
Return to the pot and whisk in the cream, cheese, and parsley.  
Season with additional salt and pepper if necessary.  
Ladle into bowls. Serve with the hot cheese toasts.

### Parmesan Toast Ingredients:

8 to 10 (¼") thick Baguette slices, cut on the diagonal to make large slices  
1 cup freshly grated Parmesan cheese  
⅓ cup Mayonnaise  
1 tbsp finely chopped flat-leaf Parsley  
1 tsp minced Garlic  
¼ tsp Salt  
⅛ tsp Cayenne

### Directions:

Preheat the oven to 400 degrees.  
Spread the bread on a baking sheet.  
Mix the cheese, mayonnaise, parsley, garlic, salt, and cayenne in a small bowl.  
Spread a heaping tbsp of the cheese mixture on each slice of toast.  
Bake until golden brown and bubbly, 6 to 8 minutes.  
Serve hot.