

## **Guinness & Onion Soup**

2 tbsp extra virgin olive oil  
5 cloves minced garlic  
8 cups thinly sliced onion  
salt  
1 tbsp fresh chopped thyme leaves  
¼ cup sherry vinegar  
1 ½ cups Guinness or other dark beer  
6 cups beef stock

Heat the olive oil in a large soup pot over high heat. Add the garlic, and cook briefly to release the aroma. Add the onions, season with salt and cook for 5 minutes, stirring often. Reduce heat to low and cook an additional 15 minutes, stirring occasionally, until onions are golden.

Add the thyme, vinegar and beer. Reduce the beer by half, and add the beef stock. Bring to a simmer, and cook 10 more minutes.

Serves 6

*Serving suggestion:* Ladle each serving of soup into an oven-proof bowl. Place a ½ inch thick slice of toasted country bread in each bowl, and top with thin slices of Irish cheddar. Broil until cheese melts and starts to brown slightly.

*Courtesy of Jen Iapalucci*  
*Where We Live Third Thursday Soup Swap 2010*  
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