



Sweet Onion & Potato Soup

As fall approaches, the days get shorter and a chill arrives in the air. This is when local sweet onions and potatoes are coming into season. This simple yet hearty soup, reminiscent of French onion soup, was created to celebrate these two crops harvested at Laurel Vista Farms in Somerset County. Their Somerset Sweets™ (onions) and Somerset Spuds™ (potatoes) can be found at select Giant Eagle stores and at both Market District locations.

Fresh Seasonal Ingredients:

1 large Somerset Sweets™ onion – halved and sliced

1 ½ pounds Somerset Spuds™ potatoes (white or Yukon gold) – scrubbed and cut in ½-inch dice

Pantry & Fridge Items:

1 tablespoon olive oil

1 tablespoon unsalted butter

1 ½ teaspoons dried thyme

2 teaspoons granulated garlic

1 bay leaf

2 dashes Worcestershire sauce

32 ounces organic beef broth

Other Stuff:

7 ounces Guinness beer -- (about 1/2 can)

1. In a heavy stockpot heat olive oil and melt butter. Add onions and sauté over medium-high heat for 7 to 10 minutes or until soft and slightly browned. Stir in thyme, garlic, Worcestershire sauce and cook for another 2 to 3 minutes.
2. Add potatoes, Guinness, beef broth, bay leaf, and salt and pepper to taste. Bring to easy boil and reduce heat. Simmer for 20 minutes or until potatoes are soft.
3. Break up some of the potatoes slightly with a couple presses of a potato masher, being sure to leave plenty of whole potato pieces (this will allow the soup to thicken slightly, but also leave bites of potato in the soup).

To serve, place in individual bowls and, if desired, top with shredded Muenster or Gruyere.