

Featuring Tennessee Gourmet® Products

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Steak & Onion Soup

1 pound lean top round sirloin, cut into 1-inch cubes (you may also use Eye of Round, Sirloin Tip Round or Flank Steak)	1/3 cup dry white wine
2 tsp. Extra virgin olive oil (EVOO)	2 tsp. chopped fresh thyme
1/2 tsp. Tennessee Gourmet® Savory Beef Rub, divided	1/4 tsp. freshly ground pepper
2 pounds yellow onions, thinly sliced	6 slices French bread, toasted (3/4-inch-thick)
1 Tbsp. all purpose flour	1 1/2 cups Swiss or Fontina cheese, shredded
8 cups beef broth	

Rub 1 tsp. of EVOO and 1/4 tsp. of Savory on each side of the meat. Allow to rest for 30 minutes.

Brown beef in a large dutch oven for 5 minutes or until browned; drain.

Add onion and flour, mixing well. Add beef broth, white wine, thyme, and pepper. Bring to a boil; reduce heat and simmer, partially covered 30 minutes.

Place 6 ovenproof bowls on a baking sheet. Ladle soup into bowls. Place 1 toasted bread slice in each bowl and top with 1/4 cup shredded cheese. Broil 5 inches from heat about 3 to 5 minutes or until cheese is melted and crusty around the edges.