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Item #7569 Porcelain Onion Soup Crocks

15 Oz capacity, Set/2

French Onion Soup

Luscious Onion Soup, the way the French make and serve it!

½ Stick	Butter
2 ½ Cups	Sliced Onions
½ tsp	Salt
½ tsp	Sugar
1 Tbs	Flour
½ tsp	Dried Thyme
8 Cups	Beef Stock
¼ Cup	Cognac or Brandy
1 Cup	Dry White Wine or French Vermouth
--	French Bread, sliced into ½ " thick rounds, toasted
¾ lb	Coarsely grated Gruyere or Swiss Cheese

Heat butter in a heavy saucepan over moderate heat. When the butter has melted, stir in the onions, cover and cook slowly until tender and translucent, about 10 minutes. Blend in the salt and sugar, increase the heat to medium-high, and let the onions brown, stirring frequently until they are a dark walnut color, 25-30 minutes. Sprinkle the flour on the onions and cook slowly, stirring, for another 3 to 4 minutes. Remove from heat, then whisk in thyme and 2 cups of hot stock. When well blended, bring to the simmer, adding the rest of the stock, water, cognac, and wine. Cover loosely, and simmer very slowly 1½ hours, adding a little water if the liquid reduces too much. Taste and adjust seasoning.

Fill bowls with the soup leaving room at the top for the bread round. Sprinkle generously with the grated cheese. Place bowls on a cookie sheet and place under a preheated broiler until cheese melts and forms a crust over the tops of the bowls. Serve immediately. This recipe yields 4 servings.

New England Clam Chowder

Clams -- 2 dz medium quahog clam,
or 2 - 7½ ounce cans clams
or 1 pint shucked and washed fresh clams.
3 slices bacon
½ cup onion, chopped
1 cup celery, finely diced
3 cups red skin potatoes, diced (washed, not peeled)
½ cup carrots, finely diced (Optional)
1½ teaspoon salt
2 cups milk
1 cup light cream
¼ tsp thyme leaves, dried, crushed. or 1 Tbs Fresh
3 Tbs Flour
¼ tsp pepper

If using fresh clams in shell, place in large kettle with 1 cup water and bring to boil. Reduce heat and steam until shells open (5 minutes). Remove from shells. Dice clams, strain and reserve ½ cup liquid or use ½ cup bottled clam juice. Partially cook the bacon and dice. Add celery and onion, and cook until tender. Add clam liquid and 1½ cups water. Add carrots. Cook until carrots are half done. Add potatoes. Cook 15-20 minutes until tender. Add thyme, salt and pepper. Add clams, 1¾ cups milk and cream. Blend remaining 1½ cup milk with flour, stir into chowder, cook, stirring until just at the boil. Serve immediately. This recipe yields 4 servings. You can also add shrimp, scallops, squid, fish for a Seafood Chowder.

Beef Burgundy

Soup Bowls are a nice way to serve stews, chili's, pasta.

2 lb Beef, cut very small
1 Can White Potatoes, drained and cut very small
1 Can Diced Carrots, drained, reserve liquid
1 Jar Small White Onions, drained, reserve liquid
1 Small Can Mushrooms, drained
3 Packets Dry Beef Gravy Mix (make with 1 cup of carrot liquid, 1 cup onion liquid, 1 cup red Wine)
2 Cups Red Wine
1/2 Cup Olive Oil
Fresh Ground Pepper, to taste
1/2 Teaspoon Dried Thyme

Cut meat very small, marinate overnight with pepper, olive oil, and 1 cup red wine. Put meat, potatoes, carrots, onions, mushrooms and gravy into crockpot and cook at least 12 hours. you may want to let some steam escape to let the gravy thicken. Serve in the individual crock over white rice

** Remember, never cook with wine you wouldn't enjoy drinking! **