

How about soup to warm you up?

By Jerry Marlowe
Special to The T-R

Dear kind readers, do you realize the significance of today's date?

You've got it ... or at least the true devotees of all you history buffs will know it's none other than President's Day.

So I tried to call the chef at the White House early enough a week ago to lure out of him the recipes for tonight's dinner. But guess what? I was unable to connect with him personally. Actually, I could not reach out to anyone there that could share what culinary delights they would be putting on our leader's family table tonight. That means you folks are just going to have to tolerate what I would try to come up with.

I know the wonderful Times-Reporter 30 seconds column will have a ball with write ins with possible suggestions. Oh, and by the way, in a recent 30 seconds column a kind reader asked where they might locate a 3-pound duck I had mentioned in a previous column. I called the local purveyors of ducks and located a frozen one at one location, none except at holiday times at another, and the third was the New Philadelphia Tuscora Park Lake. I am at 330-243-2211 if you need a source. Quack, quack.

In the meantime, with the current cold weather we are all experiencing, would you consider warming up the cockles of your hearts with the following recipe? I got this attending a marvelous creative cooking class given by Betty

Rosbottom in Columbus called La Belle Pomme. To bring back some wonderful memories ... it was held at the old wonderful downtown Lazarus store which we foodies miss very much. She was so kind to allow me to share her recipes with my ravenous readers and classes I did back then.

Gratinee Lyonnaise (Lyon-style onion soup)

Serves 8

Gather up the following:
½ lb french bread slices thin and toasted in the oven. ½ stick butter, 3 cups sliced onions, 1 tsp. finely chopped garlic, ½ cup flour (Wondra is great), 10 cups beef or chicken stock, 4 tsp. salt, ½ tsp. ground pepper and 2 - ½ cups grated Swiss cheese.

Here we go. Melt the butter in large saucepan and add the onions. Cook on medium to high heat, stirring once in a while, for at least 10 to 12 minutes. Mixture will get quite brown.

Now add the garlic, mix well and then add flour and stir well. Cook for one minute and add the stock and salt and pepper. Bring to a boil and simmer for 25 minutes, uncovered. Put the mixture through a food mill or just puree it in a food processor.

Now place half the bread in a large tureen (oven proof) and cover with a third of the cheese. It is OK to stop for a small glass of whatever libation you are having to catch your breath. Now top with the remaining bread and another third of the cheese. Pour the soup on top of the bread, cover with the remaining cheese and place in a 425 degree oven for 25 minutes. Serve immediately. A little background music from the Champs Alyssa might add to the authenticity and enjoyment. Bonjour to all you kind readers. And Vive La France and the great old USA.