

## Cream of Caramelized Allium Soup paired with Davis Estates Chardonnay

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### INGREDIENTS:

Olive Oil  
1 large yellow onion sliced  
1 bunch spring onions sliced  
2 large shallots sliced  
1 large leek  
5 cloves of garlic chopped

SERVES: 8 Cups

½ cup sherry wine  
4 cups of chicken broth  
salt and pepper to taste  
3 thyme sprigs  
1 Bay Leaf

### METHOD:

- In a heavy saucepan, heat the oil over the medium heat add garlic, leeks, shallots, spring onions, and yellow onions. Cook until caramelized, stirring occasionally for about 10-15 minutes. Stir in thyme and bay leaf.
- Deglaze with sherry wine until no liquid remains.
- Add chicken broth and simmer for 5-8 minutes.
- Remove thyme and bay leaf. Use an immersion blender or blender and puree until smooth. Season with salt and pepper.

