

# Onion Soup

Recipe By *Tamar Ansh*



**Cooking and Prep:**  2  
h 20 m

**Serves:**  8

**Contains:** 

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Passover

**Diet:** Vegetarian, Pescetarian

**Source:** Aish.com

Now, I can't imagine that anyone thought they couldn't make onion soup on Pesach. Onions are the number one vegetable, seconded only by potatoes, that we use so much of on Pesach. But did you know it could taste so good??

## Ingredients (9)

### For the soup

- 5–6 large onions, diced
- 1/4 cup oil or butter (butter, of course, tastes better but we all know it adds in the calories)
- 2–3 tablespoons potato starch, softened with 4–5 tablespoons cold water
- 11 cups water
- 2–3 teaspoons salt
- 1 teaspoon sugar

- 1/4 teaspoon pepper (up to 1/2 teaspoon pepper if you like it more peppery)
  - 1/2 cup **Baron Herzog Chenin Blanc**, or other dry or semi-dry white wine
  - 3 tablespoons onion soup mix
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## Start Cooking

### Prepare the Soup

1. Sauté the onions in the oil/butter for 15–20 minutes, until they are softened and just starting to turn light brown.
2. Dissolve the potato starch and water in a little bowl, then add it into the onions and mix.
3. Add in all the water, the salt, sugar, pepper, and wine.
4. Put some of the soup liquid into a small bowl, add the soup mix to it and dissolve it together. Then add this back into the soup.
5. Bring the soup to a boil, and then lower the flame to simmer and allow it to cook for two hours.

#### Note:

Freezes well.

#### Tip:

For a cheesy soup, add in a small handful of grated parmesan, mozzarella or yellow cheese to each person's bowl as you serve it. And a sprig of fresh parsley in the center of each person's bowl is an added garnish.

### About

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