



Schuler's Classic Swiss Onion Soup *(Serves Twelve)*

Schuler's hearty Swiss onion soup has been a standard on Schuler's menu for nearly 30 years.

On one of Hans' trips to Detroit, he visited former Jim's Garage where he got a taste of a thick onion soup, unlike the traditional French onion soup which is a thin broth, and thought this is a keeper. He went back to Marshall, and Schuler's version of the now famous Swiss onion soup was created.

Initially, the soup was topped off with dark German beer, which imparts a wonderful robust flavor. We found that more beer was going into the cooks than into the soup, and therefore, it was quickly eliminated. When served, this great soup with a light field green salad tossed with a light balsamic vinaigrette dressing and a loaf of multigrain bread, provides for a luncheon fit for a king or queen.

The beauty of this soup is that it can be prepared ahead of time, refrigerated, and kept for a couple of days.

Ingredients:

8 oz. margarine
4 lbs. sliced white onions
1 Tbsp. chopped fresh garlic
1 tsp. celery seed
1 ½ Tbsp. ground sage
2 Tbsp. dry mustard
1 ½ cups of dry or cooking sherry
1 ½ cups of all-purpose flour
2 qt. chilled beef stock (also substitute use bouillon cubes)
Swiss cheese
Parmesan cheese
Toasted croutons

Preparation:

1. Melt margarine in a 1 ½ - 2 gallon stockpot, add onions.
2. Cook onions on medium high heat stir in often till onions are a light golden brown.
3. Add garlic, celery seed, sage, dry mustard; reduce to medium low heat cook about 10 minutes.
4. Add sherry; cook until nearly all liquid is absorbed.
5. Add flour, stir in thoroughly.
6. Add cold stock, bring to boil stirring frequently.
7. Reduce heat and simmer about ½ hour.
8. Place soup in oven safe crocks or bowls, top with toasted croutons and completely cover the top with shredded Swiss and Parmesan cheese and bake in 400 degree oven till cheese is melted and bubbly.