

## Apple Onion Soup with Thyme

- 2 T olive oil
- 3 onions, thinly sliced
- 3 Granny Smith apples, peeled, cored and thinly sliced
- 1/2 t kosher salt
- 4-5 c [soup stock](#)
- 2 T dry red wine
- 1 T fresh thyme leaves, plus a few leaves sprinkled on as garnish
- 1 bay leaf
- freshly ground black pepper

Heat oil in a large pot over medium-high heat. Add onion, apples and salt. Cook, stirring often, for about 20 minutes, until onions and apples are well caramelized. Stir in broth, wine, thyme, pepper and bay leaf. Bring to a boil and scrape the bottom of the pot with a wooden spoon. Simmer for 20 minutes. Discard bay leaf and adjust seasoning. Sprinkle on a few thyme leaves before serving. Serves 8.

**Jittery Cook**