

Caramelized onion and watercress soup with Marsala and parmesan toasts

By Chef Jody Adams

This is an obvious adaptation of a classic. The addition of a bitter green adds a bite to balance the sweetness of the onions.

Makes 4 servings

Lay **8 ¼" slices from a baguette**, cut on a bias in a single layer on a baking sheet. Brush with **¼ cup olive oil**. Sprinkle each slice with **a tablespoon or so of Parmigiano Reggiano cheese**. Bake until the edges are crisp and golden brown and the cheese has melted, about 8 minutes. Reserve.

Put the **2 cups caramelized onions** in a medium saucepan over medium heat. Add **½ cup Marsala**, bring to a boil and then reduce the heat to low and simmer the onions until the Marsala has reduced to a glaze, about 5 minutes. Add **1 teaspoon chopped fresh thyme**, **1 cup clean watercress leaves—can be replaced with spinach leaves**, season with **Kosher salt and freshly ground black pepper** and add **4 cups chicken stock**.

Continue to simmer for 20 minutes to meld the flavors. Taste, and adjust seasonings if necessary. To serve, ladle the soup into warm bowls and top with cheese toasts.