



FRENCH ONION GRILLED CHEESE SANDWICH

The word 'raclette' comes from the French verb racler, meaning to scrape. It's an allusion to the way in which the melted cheese is scraped from the half-wheel once it's been held up to a heating apparatus.



INGREDIENTS

- 1 yellow onion
- 1 1/2 Tbsp Olive Oil
- 1/2 Cup Veal Stock
- 1 leek, White Portion Only, Thoroughly Washed
- 8-10 Ounces Raclette Cheese, Shredded
- 8 Slices Sourdough Bread
- 4 Tbsp Butter, at Room Temperature
- 4 Tbsp Shredded Parmesan Cheese

PREP TIME

- Prep | 15 minutes
- Cook | 30 minutes
- Ready in | 45 minutes

DIRECTIONS

- 01** Peel and slice the yellow onion, and saute in olive oil over medium heat until translucent. Turn the heat down and continue to cook, stirring occasionally, until the sugars in the onions caramelize, about 20 minutes. The onions will be light brown in color and very soft.
- 02** Deglaze the pan with veal stock and simmer until the liquid is absorbed by the onions and has evaporated away. There should be no liquid at the bottom of the pan. Remove from heat and let cool. Meanwhile, thinly slice the leek.
- 03** Add the raw leek and the cooled caramelized onion to the Raclette cheese and mix well. Divide into four equal portions and spread the mixture evenly between the bread to make four sandwiches.
- 04** Butter the exterior of the sandwiches, sprinkle with Parmesan and heat a nonstick pan (or two.) Place the cheese-sprinkled sandwiches in the pans and cook over medium heat until the cheese is golden brown and beginning to get crispy. Turn the sandwiches and sear the other side as well. By the time the cheese is golden brown on both sides, the cheese in the center should be melted, but if it isn't, place the sandwiches on a sheet pan and bake in a 350-degree oven until the cheese melts, which should only require a few more minutes. Serve with the soup.



CHEF DOUG LEVY

Executive Chef
FEAST



SMOKED TOMATO SOUP

It's a gourmet take on a comfort food classic. This version uses a simple, but effective, technique for smoking the tomatoes that infuses the soup with a rich and complex flavor.



INGREDIENTS

- 1 28-Ounce Can Whole San Marzano Tomatoes
- 1/2 Yellow Onion
- 1 Large or 2 Small Carrots
- 1 Stalk of Celery
- 2 Tbsp Olive Oil
- 2 Sprigs Fresh Thyme
- 2 Cup Vegetable Stock
- Salt and Pepper to Taste

PREP TIME

- Prep | 10 m
- Cook | 30 m
- Ready in | 40 m

DIRECTIONS

- 01** Break up the tomatoes in a sieve, reserving the juice caught to add back into the soup later. Smoke over alder wood for seven to ten minutes.
- 02** Meanwhile, peel and dice the onion, carrots and celery, keeping them separate. Combine the onion and carrot and saute them in the olive oil over medium-high heat until the onion becomes translucent and begins to show some color, about six to eight minutes.
- 03** Add the celery and whole sprigs of thyme and saute for another two to four minutes.
- 04** Add the tomatoes, juice and vegetable stock and bring just to a boil. Reduce heat to a simmer and simmer for fifteen minutes or so to allow the flavors to marry.



CHEF DOUG LEVY

Executive Chef
FEAST