

BLOCK & BARREL Gruyère King Cuts

SUPC#2393056



Rex Hale created this classic French Onion soup and complemented it with traditional Gruyère. The Gruyère melts beautifully on top of the French bread to give every bite the perfect combination of flavors.



A crowned jewel and winner of numerous awards both here and abroad. Aged over four months give this cheese an irresistible flavor and texture.

Additional Application Ideas

- Perfect for a cheese board selection
- Add Gruyère to quiches and soufflés
- Add Gruyère to macaroni and cheese for a new flavor twist
- For extra flavor impact, add Gruyère to cheese sauces or any melting applications

Gruyère

St. Louis Steakhouse French Onion Soup with Gruyère Cheese

Yield: 8 servings

3 lbs	Onions, peeled	3/4 Cup	Flour
1/2 Cup	Butter	3 Quarts	Rich Veal Stock
1 1/2 tsp	Freshly Ground Black Pepper	1 Cup	Brandy
1 Tbsp	Dried Thyme		Salt to taste
1	Bay Leaf		French Bread, sliced and toasted
		8 oz	Gruyère Cheese, sliced

1. Slice onions approximately 1/8 inch thick. Melt butter in a large saucepan. Place onions in butter and sauté slowly for 1 1/2 hours.
2. Add pepper, thyme, bay leaf and flour; stir. Saute over low heat an additional 10 minutes.
3. Add veal stock, simmer 2 hours.
4. Add brandy, simmer an additional 15 minutes.
5. Season to taste with salt. Refrigerate overnight.

To serve:

Heat soup. Fill soup crocks with 1 cup soup, top with 2 1/2 inch slice of toasted French bread and top bread with a slice of Gruyère cheese. Place under broiler to brown, approximately 5 minutes at 550° F. Serve immediately.

Signature Chef Rex Hale, St. Louis Steakhouse, St. Louis, MO



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