**The Woodlands at Phillips**

French Mushroom Soup

**Ingredients:**

3 lb.                 Short ribs

1 Tb.                Vegetable oil

2                      Onions, sliced

2 cloves           garlic

1 oz.                Dried Porcini mushrooms

1 cup               Red wine

2 qt.                 Beef stock

2                      Bay leaf

1 sprig              Thyme

½ lb.                Gruyere cheese

½ loaf              French bread

**Directions:**

1. In a heavy bottomed sauce pan heat the vegetable oil and brown the short ribs on both sides. Remove from sauce pan.
2. Add the onions and cook until they begin to brown.
3. Add the mushrooms and continue to cook until the onion are a golden brown and the mushrooms are dry.
4. Add the garlic and cook a few minutes.
5. Deglaze with the red wine and reduce the wine by ½ .
6. Return the short ribs to the pan and cover with the beef stock. Add the bay leaf and thyme
7. Bring to a boil then turn to a simmer and simmer approximately 2 hours.
8. When the short ribs are tender and cooked through remove them from the liquid.
9. When the meat is cool enough, pick the meat off the bone and place in the soup.
10. Grate the Cheese
11. Slice bread and toast the slices. Set aside

**Presentation:**

1. Heat soup in sauce pan and place in oven proof soup bowl.
2. Place toasted bread on top of soup top with the cheese and place under broiler or in very hot oven until the cheese is brown.
3. Remove from oven and serve