

Baked Garlic, Onion, and Sausage Cream Soup

6 Large sweet onions, cut into 1/2 inch slices
2 heads of garlic, cloves separated and peeled
2 pounds Fox Run's Garlic-Chardonnay Sausage
5 cups homemade chicken stock
One bunch fresh thyme or 2tsp. Dried thyme
Sea salt and Fresh ground pepper to taste
4 tablespoons butter
2 cups heavy cream
Chopped Flat-leaf Italian Parsley to garnish...

Set your oven to 350 degrees.

Place the onions and garlic cloves and butter in a shallow roasting pan with the whole pieces of sausage, fresh thyme and 3 cups of the chicken stock. Sprinkle with salt and pepper.

Cover the pan with aluminum foil and bake for 1 1/2 hours or until tender, stirring once or twice while baking.

Remove sausage and thyme pieces from pan and puree the rest of the mixture in batches in your food processor until smooth.

Gradually add the remaining chicken stock and the cream.

Add the thinly sliced cooked sausage into the soup.

Adjust the seasonings to taste and slowly heat through as to not break the cream.

Sprinkle with parsley and serve with Fox Run Vineyards' Chardonnay wine and a loaf of crusty bread to make a fantastic winter meal.