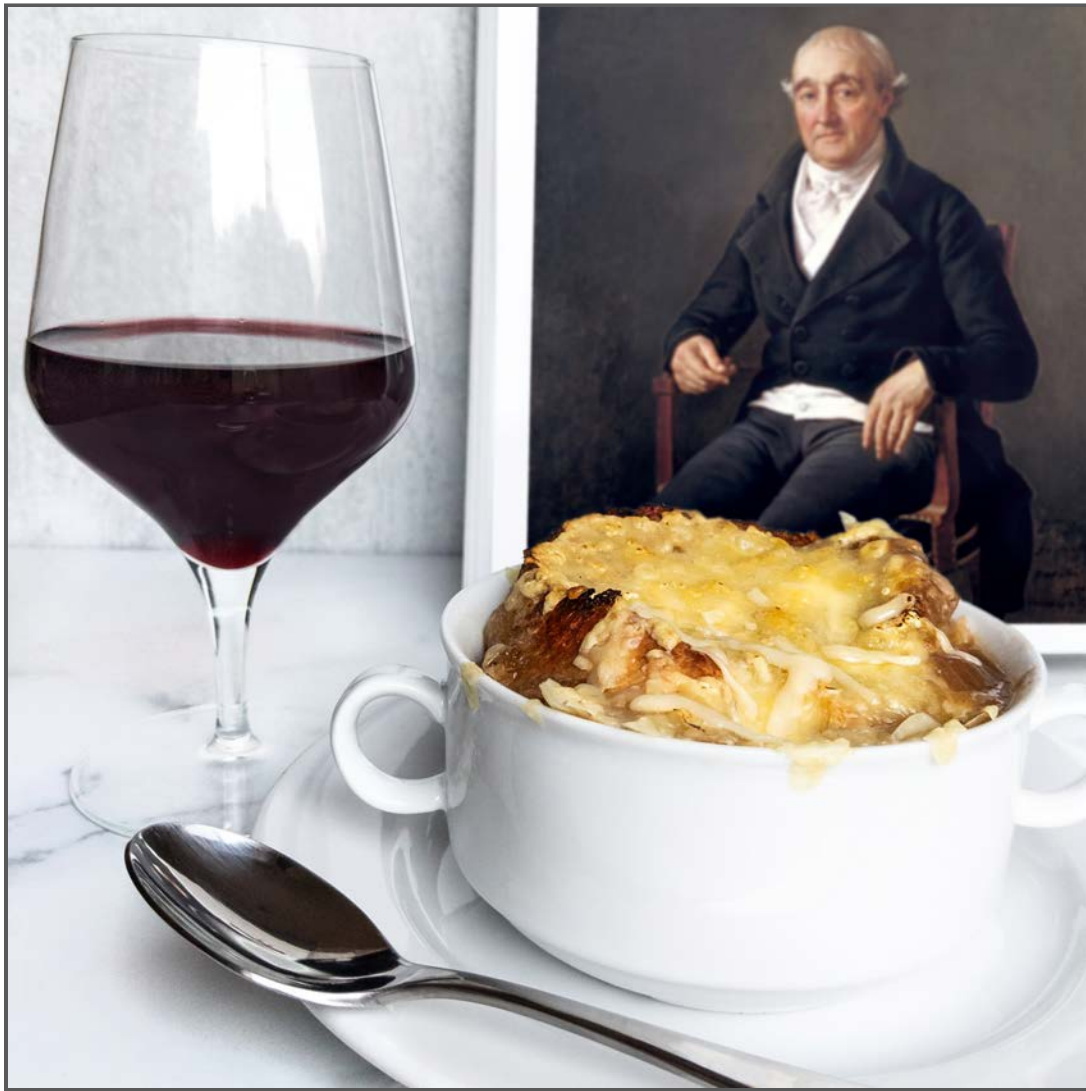


TIMKEN-INSPIRED RECIPES



FRENCH ONION SOUP

On this cold morning, we take comfort and culinary inspiration in the passage of time celebrated in Jacques-Louis David's painting, *Portrait of Cooper Penrose*. David paints his distinguished subject with noted grace, using little ornamentation to distract the viewer from Cooper Penrose's age. The effect is an homage to a full life and passage of time.

It seems only befitting then to pair this portrait with a classic **French Onion Soup** recipe. Time is the

essential ingredient, a necessity to coaxing out the refined flavors of red wine, beef broth, and caramelized onions. Simple yet sophisticated. A fitting tribute to David's masterpiece.

FRENCH ONION SOUP

SERVES 4-6

INGREDIENTS

- 4 Tablespoons unsalted butter
- 5 cups thinly sliced yellow onions
- 3 bay leaves
- 2 teaspoons dried thyme or 4 fresh thyme sprigs
- 1/4 teaspoon salt
- 3 heaping tablespoons all-purpose flour
- 3/4 cup full-bodied red wine such as a Cabernet Sauvignon
- 7 cups beef broth
- 4 one-inch thick slices French bread
- 1 cup grated Swiss cheese
- Salt and pepper to taste

DIRECTIONS

Melt butter in a large stock pot over medium heat. Turn heat to low and add onions, bay leaves and thyme. Cook 10 minutes, then add salt. Continue to cook on a low simmer until the onions are very soft and caramelized, about 25 minutes, stirring occasionally to keep the onions from burning. Add flour and cook for 5 minutes, stirring constantly to keep flour from burning. Stir in wine to deglaze the pot. Add beef broth, bringing the soup back to a simmer, and cook for 30 minutes. Season, to taste, with salt and pepper.

Heat the oven broiler.

Ladle soup into oven-safe serving bowls and place on rimmed baking sheet or pan. Place one slice of bread in each bowl followed by sprinkling of 1/4 cup cheese. Broil until cheese is bubbly and golden brown, approximately 3-5 minutes.

Serve soup with your favorite red wine.