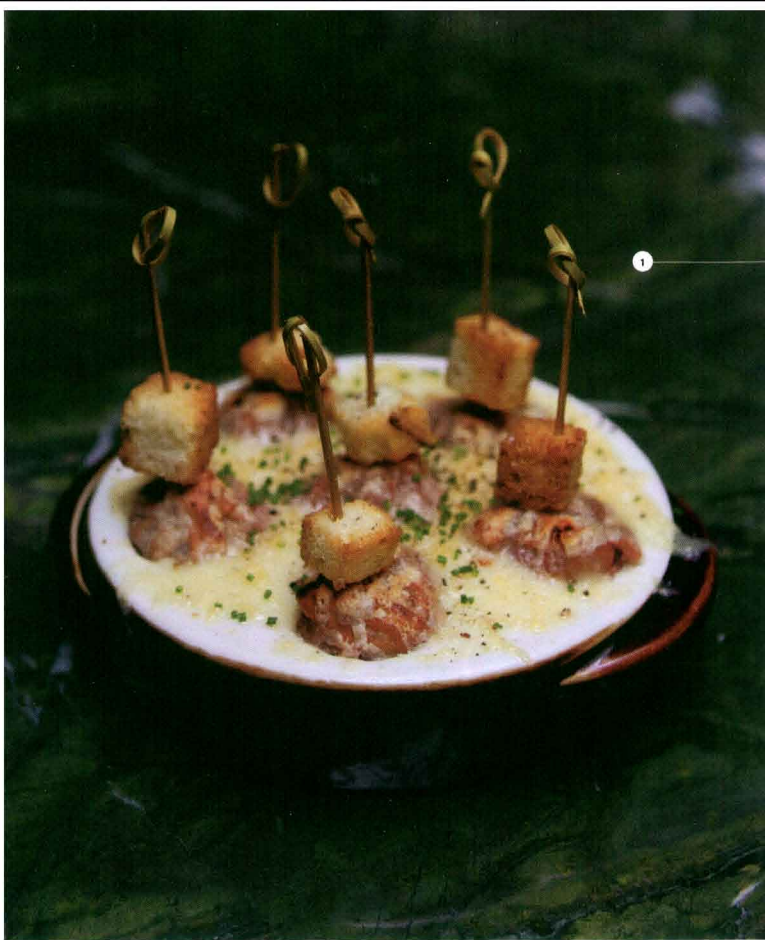


# DETAILS



## [ WHERE TO SLURP ]

### THE TASTIEST UPDATED VERSIONS

#### 1. New York City *The Stanton Social*

Chris Santos fuses the in-a-crock classic with a Shanghai specialty, encasing hearty, caramelized-onion-laden beef broth in dumpling wrappers and melting Gruyère on top. 99 Stanton St., 212-995-0099; [thestantonsocial.com](http://thestantonsocial.com)



#### 2. Boston *The Butcher Shop*

Only after she cooks onions for five hours does Barbara Lynch add house-made beef stock, braised oxtail, and a Comté-coated baguette slice (in place of those standard croutons). 552 Tremont St., 617-423-4800; [thebutchershopboston.com](http://thebutchershopboston.com)



#### 3. Sonoma County, CA *Madrona Manor*

Instead of finishing his recipe with heavy melted cheese, Jesse Mallgren reaches for Parmesan froth, which he uses to hide the soft-boiled egg lurking underneath. 1001 Westside Rd., Healdsburg, CA, 707-433-4231; [madronamanor.com](http://madronamanor.com)



## [ THE UPGRADE ]

# French Onion Soup

When a dish appears on the menu somewhere between pâté and escargots, you probably expect it to be served with a side of stuffiness. But even the most staid rendition of French onion soup eschews frumpiness with its gooey layer of melted cheese and soggy (in a good way) raft of toasted bread. Modernized versions of the bistro standard can be downright transcendent, with poached eggs and oxtail perking up the broths and chefs ditching those rustic crocks entirely. French-onion-soup-filled dumplings, anyone? JJ Goode

PHOTOGRAPHS, CLOCKWISE FROM LEFT, BY MATTHEW SANDAGER, COURTESY OF STANTON SOCIAL; BY JUSTIN DE AJIUSTINDE.COM; COURTESY OF MADRONA MANOR.

## [ HOW TO ] MAKE SIX-INGREDIENT ONION SOUP

Forget cooking onions for hours. With this recipe from the newly translated French culinary bible *I Know How to Cook* (Phaidon, \$45), you'll be hunched over a steaming bowl of goodness in about half an hour.

- 4 tbsp butter
- 1 1/4 cups onions, finely chopped
- 1/2 cup flour
- 6 1/2 cups any stock, hot
- salt and pepper
- 6 slices bread
- Gruyère cheese, grated

Melt the butter in a large saucepan. Add the onions and cook over low heat, stirring occasionally, for 10 minutes until golden brown. Sprinkle with the flour and cook, stirring constantly, for a few minutes until browned. Pour in the stock and simmer for 10 minutes. Season with salt and pepper. Place the bread in a heatproof tureen, strain the soup to remove the onion (if you so desire), and pour it over the bread. Sprinkle with cheese and brown for 10 minutes in an oven preheated to 475 degrees. Makes six servings.

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