

Onion Soup Bites

* 3 onions
* 2 teaspoons of butter
* 1 teaspoons of minced garlic
* 2 tablespoon spoons of soy sauce
* 2 tablespoons of Worcestershire sauce
* Salt, pepper, parsley, rosemary
* ½ red wine
* 1 cup of beef broth
* 1 package Spring roll wonton wrappers
* 8oz gruyere cheese

1. Dice 3 onions
2. Add Onions, Sprinkle with Salt, pepper, parsley, rosemary, 1 teaspoon of minced garlic, with 2 teaspoons of butter in sauce pan
3. sauté onions sauce pan till translucent
4. Sprinkle with Salt, pepper, parsley, rosemary
5. Add garlic, soy sauce, Worcestershire sauce, and red wine to onions
6. Cover onions cook low for 30 minutes
7. Remove onions from heat and allow to cool slightly
8. Take a wonton wrappers and divide into 4 squares
9. Put wrapper in pop pan
10. Fill wrapper with 1 tablespoon of onions
11. Fold over wrapper
12. Cover with gruyere cheese and place under boiler
13. Watch closely till gruyere cheese is brown and bubbly

For the full post http://www.superexhausted.com/2013/04/onions-soup-bites/