

# Shiner Bock BBQ Onion Soup

Servings : 6

Amount	Measure	Ingredient - Preparation Method
3/4	cup	chopped bacon
6	cups	yellow onion - finely sliced
1	tablespoon	minced garlic
1	tablespoon	serrano pepper - finely chopped
3	tablespoons	butter
1/4	cup	flour
12	ounces	shiner bock beer
4	cups	veal stock (or chicken stock)
		kosher salt and pepper
1	piece	cayenne

Render the bacon until it is crisp over medium high heat in a moderately hot Dutch oven or saucepan. Reduce heat to medium-low, then add onions and cover. Cook until the onions are tender, 5-7 minutes. Uncover, then add garlic, serrano, and butter. Stir until caramelized, about 10 minutes.

Add flour, stirring to thicken, but don't allow it to stick; then add beer. Turn up heat, bring to a boil, and add stock.

Season with salt and pepper. Continue cooking another 5-10 minutes. Add a pinch of cayenne.