

Sweet Onion Soup



*~This soup is super yummy and easy to make. You may find yourself devouring it!
Add your favorite cheese and some garlicky croutons if you like.*

Serves three or four

Ingredients:

4 large onions, thinly sliced

2 tablespoons [Sweet-Tasting Brown Rice Miso](#)

2 tablespoons [Garlic Red Pepper Miso](#)

* (Using two varieties is optional. Use a total of 4 tablespoons of miso.)

1 quart water

Olive oil

Pinch of sea salt

Pinch of dried thyme

Chopped parsley and scallion



Directions:

1. Heat olive oil in heavy soup pot and add onions with pinch of sea salt and dried thyme.
2. Sauté on high flame for 1-2 minutes, then reduce to low flame.
3. Cover and simmer for 30 minutes stirring occasionally.
4. Add water and bring to boil over high heat.
5. In a small bowl blend miso with 1/2 cup liquid from pot. Reduce flame and add diluted miso. Turn off heat.
6. Season to taste by adding more miso or sea salt. Serve garnished with fresh parsley and scallions.

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