# COMMENT Soup prompts memories of an old restaurant

## **By Lori Gysel & Gerry Kentner** whatscooking@theifp.ca

French Onion Soup has got me thinking of a little restaurant that used to exist in Georgetown in the 1980s. I can't recall the exact name but it was something along the line of 'The Soup Kettle'?

It was on Mill St., just around the corner from my family's catering business, so between Guelph and Main Sts., beside the old post office, just before you get to the Salvation Army store. I have no idea who owned and operated the business, but I remember eating there in my early teen years, so it must have been around in the early '80s.

Anyhow, they made the best soups! It was a tiny little spot maybe only 20 seats, if that. They were not open for breakfast or dinnerjust lunch. And they specialized in soups

## French Onion Soup Serves 4-5

INGREDIENTS

- 2 tsp olive oil
- 2 tsp butter
- 1 lb cooking onions, sliced
- 1 tsp dried thyme leaves
- 6-8 cups beef stock
- 1/2 cup dry red wine or 1/4 cup sherry
- freshly ground black pepper
- baguette
- Mozzarella cheese

### METHOD

1. Melt oil and butter together in soup pot. Add onions and sauté on mediumlow heat until golden, approximately 30 minutes. Stir often. Add thyme.

2. Add stock and wine. Simmer approximately 45 minutes.

3. Taste and adjust seasoning. Add pepper.

4. Ladle into oven-safe individual soup bowls. Cover the top of the soup with sliced baguette, then one quarter cup



shredded mozzarella cheese (or more) on each bowl!

5. Broil until cheese is melted and lightly browned.

#### **CHEF'S NOTE:**

When using a commercial stock, be aware of the salt content. As the soup cooks, some stock evaporates and this increases the salt content. To help this, I add 1 large cut up potato as the soup is cooking to absorb some of the salt. Remove the potato before serving.



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and sandwiches. My recollection was that everything was homemade. Perhaps I'm wrong, but it didn't strike me as the type of place to open up a frozen bag of soup and heat it up in the pot. I think they only served a few soups each day and they were the real deal.

Does anyone else remember this place? Too bad they're not around right now, I could use a bowl of homemade soup right about now in the -18 degree weather!

If you remember them or perhaps you know what happened to them, send an email to the address above and solve the great mystery of the disappearing soup restaurant!

Have fun and keep cooking!



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