



Frend Onion Soup Sandwich

by **Clinton Kelly**



In this episode, Clinton shows us how to turn pumpkin into the ultimate fall treat—soft, fragrant muffins that double as cupcakes. With cream cheese frosting, pepitas, and even a cheeky chipotle drizzle, these muffins prove pumpkin season is anything but basic.

Prep Time:
15 Minutes

Cook Time
30–40 Minutes

Serves:
4 Servings

Level:
Intermediate

Ingredients

- 4 slices sourdough (or other good-quality bread)
- 2 tbsp butter
- 3 medium yellow onions, thinly sliced
- ¼ tsp kosher salt
- 1 tsp dried thyme
- 1 cup beef broth
- Splash of red wine (optional)
- 5.3 oz Boursin cheese (any flavor)
- 4 oz Gruyère cheese, shredded
- Optional: ½ tsp sugar (if onions aren't browning)

Instructions

Step 1

In a large skillet, melt butter over medium heat.

Step 2

Add onions, salt, and thyme. Cook 25–30 minutes, stirring every few minutes until deeply caramelized. (If not browning after 20 minutes, stir in sugar.)

Step 3

Deglaze the pan with beef broth and red wine; bring to a boil and reduce until most liquid evaporates. Onions should be thick and jammy.

Step 4

(Optional prep step) Make ahead: Cool and refrigerate onions up to 2 days; reheat before using.

Step 5

Preheat oven to 400°F.

Step 6

Lightly toast the sourdough slices, then spread each with a thin layer of Boursin cheese.

Step 7

Spoon caramelized onions evenly on top, then sprinkle with shredded Gruyère. Step 8 Bake 8–10 minutes, until the cheese is fully melted and bubbly.

Serving & Finishing

- Serve with: lightly dressed green salad