

FRENCH ONION SOUP

Ingredients:

6 cup Onions - thinly sliced
2 TBSP Unsalted Butter
2 TBSP Olive Oil
6 sprigs Fresh Thyme - leaves stripped
1 Bay leaf
1/2 cup White Wine
4 cup Beef Broth
1 1/2 cup Grated Gruyere Cheese
2 TBSP Worcestershire Sauce
pinch Salt & Pepper

Directions:

1. In dutch oven, heat butter and olive oil over medium heat.
2. Turn heat to medium low and add sliced onions, thyme leaves & bay leaf.
3. Cook onions until they are deeply caramelized, stirring every 10 minutes to prevent from sticking. This process can take up to 45 minutes but is essential for developing rich flavor.
4. Once onions are a deep caramel color, deglaze pan with white wine. Increase heat and bring mixture to boil, allowing alcohol to evaporate.
5. Add beef broth and bring soup back to a boil, then reduce heat and let it simmer.
6. Ladle soup into 4 oven safe bowls. Top each bowl with toasted baguette slices.
7. Divide grated cheese evenly among bowls, ensuring each has a generous amount on top.
8. Place bowls in oven until cheese is melted.
9. Optional : Baguette toasted in oven. Lightly coat with olive oil and garlic powder & italian seasoning

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