



VEGAN FRENCH ONION SOUP

Makes 6 Servings

INGREDIENTS

- 4 Tbsp vegan butter
- 2 lbs yellow onions, thinly sliced
- 5 cloves garlic, minced
- 2 Tbsp unbleached wheat flour
- 1 cup dry red wine
- 3 cups mushroom broth
- 1 Tbsp Pickapeppa sauce
- 1 bay leaf
- 4-6 sprigs fresh thyme, bundled and tied with string or $\frac{3}{4}$ tsp dried
- Sea salt and black pepper, to taste
- Baguette, sliced
- Olive oil
- Vegan cheese (We used Violife Smoked Provolone)

DIRECTIONS

1. Melt butter in a six quart heavy bottomed pan over medium heat. Stir in onions, until coated in butter. Cook until brown and caramelized, stirring every 5 minutes or so. This can take 30-40 minutes.
2. Add garlic, cook and stir for 2 minutes, or until softened and fragrant.
3. Add flour. Cook and stir for about 10 minutes.
4. Add in red wine to deglaze the pan, scraping all of the brown bits from the bottom of the pan. Stir until smooth.
5. Stir in remaining ingredients, mushroom broth, pickapeppa sauce, bay leaf, thyme, sea salt, and pepper. Cook for another 20 minutes.
6. Taste the soup, adjust seasonings if desired. Spoon soup into broiler safe ramekins. Put on a rimmed baking sheet. Brush baguette slices with olive oil, float on top of the soup. Top with cheese. Broil for 3-5 minutes, or until the cheese is melted and bubbly.

No broiler safe ramekins? Not to worry! Preheat the oven to 450°F. Brush baguette slices with olive oil. Bake on a lined baking sheet for 5 minutes. Flip, and top with cheese. Bake for another 5 minutes, or until the cheese is melted and bubbly. Spoon soup into bowls and top with toasted bread and cheese.