

SOUPS

French Onion Soup



INGREDIENTS

2 T - butter
2 T - olive oil
2 T - sugar
5 lbs - onions
32 oz - chicken broth
32 oz - beef stock
4 C - water
2 C - dry red wine or Vermouth
1 ½ C - gruyere, emmenthal,
Jarlsberg equal mixture grated
1 loaf - french bread
Parmesan cheese, grated

MAKES

**4.5 quarts. Usually doubled to
make 9 quarts**

DIRECTIONS

Diagonally slice ½" thick pieces of french bread and bake at 300° for 30 mins to dry out.

Heat butter and oil in large Le Creuset pan. Add onions, sugar, salt and pepper. Cook till translucent and somewhat caramelized. Takes 40-45 mins.

Add wine or broth to deglaze pan. Transfer to larger soup kettle if necessary. Add remaining liquids. Simmer until flavors meld.

When ready to serve, spray soup bowls with Pam, place bread and some cheese in bowl. Ladle soup over bread and cheese. Add 1 T cognac (optional) and grated cheese mixture. Top with some Parmesan cheese for better browning.

Put bowls on metal pan into 425° oven for 20 mins until nicely browned (can also use broiler).