

Tante Marie's Cooking School

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(SOUPE A L'OIGNON AU GRATIN)
FRENCH ONION SOUP

- 5 1/4 lb. sweet butter
4 yellow onions, thinly sliced
1 clove garlic, finely minced
2 Tbs. flour
1 cup dry white wine
2 quarts beef stock
1 tsp. salt
1/2 tsp. black pepper
1/4 cup dry sherry
12 small slices dry French bread
1/2 cup Parmesan cheese, grated
1/2 cup Gruyere cheese, grated

Melt the butter in a deep saucepan and add the onions. Cook 30-40 minutes over high flame so they brown. Lower the heat and add the garlic. Cook 1 minute. While stirring, sprinkle in the flour and mix well. Cook 3 minutes or until the flour is slightly brown.. Add the white wine, stock, salt, and pepper and simmer for 30 minutes. Stir in the sherry, taste and adjust the seasoning.

When ready to serve pour the soup into ovenproof soup bowls, cover each bowl with a slice two slices of bread, sprinkle over the cheese, and run under the broiler until golden. Serves 6 MSR

- always ~~add~~ cook the onions before the garlic - you can burn the onions and not ruin the dish. if you burn the garlic, you will ruin the dish.

Gratinee - means "run under the broiler" - means to brown something on top.