

French Onion Soup

via Julia Child

4 T Butter
1 T Extra-virgin olive oil
8 c Onions, thinly sliced (~ 2 ½ lbs)
½ t Salt
½ t Sugar
2 T Flour
8 c Beef stock
¼ c Brandy
1 c White wine

Salt and pepper

Bread and cheese to serve

For the soup

- Melt the butter in the oil over medium low heat (be careful not to brown the butter).
- Add onions and mix to coat with the butter/oil.
- Cover, and cook onions - stirring occasionally - until translucent (~ 10 minutes).
- Add salt and sugar and brown the onions until deep walnut in color (~ 25 to 30 minutes).
- Heat 2 cups of stock in a small sauce pan, whisk in flour, and stir for 3 – 4 minutes (You're cooking out the flour taste, watch for lumps of flour).
- Whisk the stock into the onions.
- Bring to a simmer then add the remaining stock, wine, and brandy.
- Simmer for 1 ½ hours.
- Season to taste with salt and pepper.

To serve

- Toast bread.
- Ladle soup into broiler-safe bowls.
- Float bread and cheese on top of the soup.
- Toast in broiler until cheese is melted and browned.