

French Onion Soup



Yield: 4-6 servings

Ingredients:

- 2 lbs Sweet Onions (Vidalia or Walla Walla) – radial sliced**
- 2 cloves Fresh Garlic – small chopped**
- 3 Sprigs Fresh Thyme - tied**
- 2 Bay Leaves - tied**
- 1 Cup (apx ½ Bottle) Dry White Wine**
- 4 Cups (1 Quart) Beef Broth - homemade preferred - can substitute low sodium store bought**
- ½ stick Unsalted Butter**
- 1 French Baguette - sliced ½ inch thick**
- Gruyère Cheese - 2 slices per serving OR ½ lb grated**
- Kosher Salt to taste**
- Fresh Ground Black Pepper to taste**

Preparation:

- 1) Preheat oven to 350°F
- 2) Arrange baguette slices in a single layer on a large baking sheet - Toast on center rack, flipping once, until completely dry (apx 15 minutes total) - Set aside - Can allow 'Croûtes' to cool to room temperature and store in a zip top bag at room temp for up to 3 days at this point
- 3) Melt butter in a large, heavy bottomed pot over medium-low heat - Add onions and garlic, season with a little salt and pepper - Allow to cook (stirring regularly) until softened and deep golden in color (10-30 minutes) - DO NOT rush this step! Cooking too quickly over higher heat will make onions bitter and add a scorched flavor to the finished soup
- 4) Add wine to onions and bring to a simmer - Allow to simmer for 3-5 minutes until slightly reduced in volume
- 5) Tie thyme sprigs and bay leaves together with a little kitchen twine - Add to pot along with beef broth and bring back to a boil - Reduce to a simmer and allow to simmer uncovered (stirring occasionally) for 30-45 minutes - Adjust seasoning
- 6) Remove thyme and bay leaves from soup and discard - You can allow soup to cool to room temp and store refrigerated in an airtight container for up to 3 days at this point

WHEN READY TO SERVE

- 7) IF soup is cold, reheat over medium heat before proceeding
- 8) Preheat broiler on high
- 9) Divide soup into 4 - 6 oven safe soup crocks, ramekins, or bowls
- 10) Float croûtes in each (1 - 3 pieces) to cover soup as much as possible (cut to fit if necessary) - Cover croûtes with 2 slices OR grated cheese (completely cover serving dish tops - allow some to hang over the edge for 'traditional look')
- 11) Arrange prepared servings on a shallow baking pan or baking sheet and broil 4-5 inches from broiler until cheese is melted and 'bubbly'
- 12) Serve hot