



French Onion Soup

Ingredients

1. 6 Large onions thinly sliced
2. 4 tbsp unsalted butter
3. 2 tbsp olive oil
4. 1 tsp sugar
5. 2 tbsp garlic powder
6. 8-9 cups beef broth
7. 1 cup dry white wine
8. 1 tsp crushed or dried thyme
9. 1 french bread loaf sliced into 1 in thick slices
10. 2 cups Gruyere cheese grated
11. salt and pepper

Serves: 4

Instructions

1. In a large pot melt the butter with the olive oil over medium heat. Add the sliced onions and cook until they are soft and brown, stirring frequently, 25-30 minutes
2. Stir sugar into the pot and add garlic powder and cook for 1 minute or until the garlic powder is absorbed
3. Add beef broth, white wine and thyme
4. Bring soup to a boil then reduce heat and simmer 30-40 minutes. Season with salt and pepper
5. Preheat oven to 400F
6. Place baguette slices on baking sheet and toast them in the oven about 5-7 minutes until golden brown
7. Once soup is ready, ladle into oven safe bowls, place bread slices on top, generously sprinkle grated cheese over the bread.
8. Place bowls on a baking sheet and broil in the oven until the cheese is melted, about 3-5 minutes.
9. Serve hot.

Prep Time: About 1 hour