

French Onion Soup	
Ingredients	Instructions
<ul style="list-style-type: none"> <li>• 4 lbs yellow onions, thinly sliced</li> <li>• 3 tbsp butter</li> <li>• 1 tbsp olive oil</li> <li>• 1 tsp sugar</li> <li>• 4 garlic cloves, finely diced</li> <li>• 3 tbsp all-purpose flour</li> <li>• 6 cups beef stock (or vegetable broth)</li> <li>• 1 tsp Worcestershire sauce</li> <li>• 1/2 cup dry white wine</li> <li>• 1 bay leaf</li> <li>• 1 tsp thyme, dried (or 3 sprigs fresh thyme)</li> <li>• Salt and pepper to taste</li> <li>• 4–6 slices of baguette, 1 inch thick</li> <li>• 2 cups grated cheese (Gruyère, mozzarella, asiago, gouda, or Swiss cheese)</li> </ul>	<ol style="list-style-type: none"> <li>1. <b>Caramelize Onions:</b> In a large pot, melt butter with olive oil over medium heat. Add onions and sugar, cooking slowly and stirring often (about 25–30 minutes) until deeply caramelized, but not burnt. Add garlic and sauté, careful not to burn, (about 1-2 minutes). Stir in flour and continue to cook for 1 minute.</li> <li>2. <b>Deglaze:</b> Stir wine in to deglaze pan, use a wooden spoon to scrape off any browned bits of onion and garlic stuck to the bottom.</li> <li>3. <b>Add Broth:</b> Pour in broth, add Worcestershire sauce, thyme and a bay leaf. Bring to a simmer, reduce heat to medium low and let cook for a minimum 20 minutes. Discard bay leaf (and sprigs of fresh thyme if used), taste and season with salt and pepper as desired.</li> <li>4. <b>Broil Topping:</b> Preheat oven to 400°F (205°C). Ladle soup into oven-safe (lionhead) bowls on a baking sheet, top each with a 1-inch-thick slice of baguette, and sprinkle generously with cheese (about 1/4 cup per bowl). Slide into oven on a rack about 6 inches from the top. Switch oven to high broil, broil until cheese is bubbly and golden brown, (about 2-4 minutes). Keep an eye on them so they do not burn.</li> <li>5. <b>Serve:</b> Serve immediately and carefully while still hot and bubbly.</li> </ol> <p><i>*Note: Check maximum temperature rating of bowls you plan to use in oven, ensure they are safe for broiling! Many are not!</i></p>