

☆ French Onion Soup

Prep: Cook: Total:



Ingredients

- 1½ l Beef Stock (or Veal or Chicken Broth)
- Bottle of white wine
- 5 Yellow Onions (Big Ones)
- 2 Garlic Cloves (finely chopped)
- 50 g butter
- Apple brandy
- 2 tsp thyme (or two branches of fresh thyme)
- 1 bay leaf
- salt and pepper
- 4 slices of dry or toasted bread (thick)
- 150 g Gruyere Cheese (or Emmental)

Instructions

1. Butter and olive oil in a large pot.
2. Add thinly sliced yellow onions, way more than you think you'll need (they reduce probably by 5). Other onions, shallots, etc, don't work right. Has to be yellow onions.
3. Cook on mediumish heat, stirring every few minutes, until the onions get nice and caramel colored, with some sticking on the bottom of the pan.
4. This is where a lot of people fuck up. Don't try to cook faster. Slow and deep color makes the soup.
5. Part way through the onions cooking you can add a little salt and some bay leaves. Also fresh thyme and just a little better. Almost before they're done, add some garlic, enough to scare away vampires.
6. Add a good healthy pour of apple brandy (optional) and deglaze the pan (scrape the tasty bits off the bottom).
7. Add a whole bottle of wine. White is traditional, but sometimes I use red.
8. Depends what I have on the shelf.
9. Cook the onions in the booze until the liquid is just about gone.
10. Add beef broth. I like the Better Than Bullion roasted beef base, but you can use anyway.
11. Heat to a simmer.
12. To serve, put in an oven safe bowl with toasted bagette inside the soup.
13. Cover with gruyere cheese, and broil to melting/just browning.