

French Onion Soup



From the Sensenig's Recipe Book

Ingredients:

- 5 to 6 yellow onions or sweet onions peeled and thinly sliced
- 3 tablespoons butter
- 4 cloves garlic, minced
- 3 tablespoons flour
- 1/2 cup dry white wine
- 6 cups of beef stock
- 1 teaspoon Worcestershire sauce
- 1 bay leaf
- 3 sprigs fresh thyme
- fine sea salt and freshly cracked black pepper
- sliced gruyere cheese

Preparation:

1. **Caramelize the onions.** I find the easiest way to do this is in a Dutch oven in the oven. See my recipe under side dishes.
2. **Simmer the soup.** Add the stock, Worcestershire, bay leaf, and thyme and stir to combine. Continue to cook until the soup reaches a simmer. Then reduce heat to medium-low, cover and simmer for at least 10 minutes. Discard the bay leaf and sprigs of thyme. Taste the soup and season with salt and pepper as needed.
3. **Toast the bread.** Preheat oven to 400°F. While the soup is simmering, slice the baguette into 1-inch thick pieces and arrange them in single layer on baking sheet. Bake for 6-8 minutes, until the bread is toasted and golden around the edges. Remove and set aside.
4. **Broil the topping.** Switch the oven to the broiler. Once the soup is ready to serve, place your oven-safe bowls on a thick baking sheet. Ladle the soup into each bowl, then top with a baguette slice and your desired amount of cheese. Place on an oven rack about 6 inches from the heat and broil for 2-4 minutes, or until the cheese is melted and bubbly.

Notes:

You can use bought beef stock, but it is much better with fresh. See my beef stock recipe if you want to make your own.

Source:

Gimmesomeoven.com