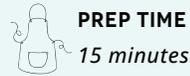




FRANCE

French Onion Soup



PREP TIME
15 minutes



COOK TIME
1 hour 20 minutes



SERVINGS:
4

A MUST when visiting France, but also a favorite (and easy) to make from home with caramelized onions and bubbling Gruyère toast on top.

DIRECTIONS:

- 1. Caramelize Onions:** Add butter and onions to a large pot over medium heat. Season with a little salt and pepper and cook until softened. Add sugar and continue to gently stir until onions become golden brown and caramelized, about 25 minutes. Careful to not let them burn! Maintain a medium to medium-low heat.
- 2. Add** the flour and cook for 3 more minutes. Add beef stock, wine, thyme, celery, and bay leaves. Cook partially covered for 30 minutes.
- 3. Preheat Oven** to 350 degrees F.
- 4. Toast Bread:** Arrange bread on a baking sheet and brush with melted butter on both sides. Bake for 15 minutes, flipping to the other side half way through. Remove from oven and rub a cut clove of garlic onto each piece of bread.
- 5. Broil:** Turn oven to High broil. Remove bay leaves and the piece of celery from the soup and ladle soup into 4 oven proof bowls. Place the toasted bread on top of each bowl. Depending on the size of your bowls you may need two slices of bread. Sprinkle the tops generously with both types of cheese. Broil until the cheese is browned and bubbling.

INGREDIENTS:

- 1 1/2 pounds onions (about 3 large onions), thinly sliced
- 3 Tablespoons butter (43 g)
- 1/4 teaspoon granulated sugar (1 g)
- 1/4 teaspoon salt (1.5 g)
- 2 Tablespoons all-purpose flour (15 g)
- 6 cups low-sodium beef broth (1.4 liters)
- 1/2 cup white wine (120 mL)
- 1/2 teaspoon dried thyme
- 1 piece celery , just a small chunk, not the whole rib
- 2 bay leaves
- 8 slices French Baguette
- 4 Tablespoons butter , melted (57 g)
- 2 cloves garlic , halved
- 1 cup Gruyere cheese* , fresh grated (100 g)
- 1/3 cup freshly grated parmesan cheese (25 g)



TOOLS USED:

- [Staub Pot](#)

- [Baking Sheet](#)