

# French Onion Soup

*Serves 4 to 6:*

## Ingredients

4 to 5 large Spanish onions, thinly sliced  
2 tablespoons unsalted butter  
2 bay leaves  
2 large sprigs of thyme  
kosher salt and freshly ground black pepper  
1 teaspoon sugar  
1/2 cup sherry  
1 cup white wine  
1 tablespoon flour  
6 cups homemade, or low sodium chicken stock  
2 cups low sodium beef stock  
1 French baguette, sliced on the bias  
3/4 pound French gruyere, thickly grated

## Preparation

Cut onions in half from root to end, peel them, place cut side down and thinly slice.

Heat a heavy soup pot over medium low heat and add butter to melt.

Pile in sliced onions and cook down slowly for about 20 to 30 minutes, stirring occasionally.

When onions have reduced down and are starting to color, add bay leaves and thyme sprigs to the pot.

Stir in a tablespoon of salt and a teaspoon of sugar.

Continue to cook onions, stirring more frequently so they'll caramelize evenly, for another 20 minutes.

When onions are translucent, golden, and cooked all the way down, add sherry and white wine to the pot.

Turn heat up slightly to boil off alcohol and reduce.

When the liquid is almost fully absorbed, sprinkle 1 tablespoon flour over the onions, and stir to blend.

Sauté for a couple of minutes to cook off flour taste.

Add chicken and beef stocks and bring back to simmer, continuing to cook for another 20 to 30 minutes.

Remove bay leaves and thyme sprigs.

Taste for seasoning, adding kosher salt and freshly ground black pepper as needed.

Heat oven to 325 degrees.

Slice a day-old baguette on the bias, laying the slices on a baking sheet.

Bake in the oven to dry out for 15 to 20 minutes.

Remove the bread and raise temperature in oven to 450 degrees.

When soup is ready, ladle into deep, ovenproof bowls; put bowls on a baking sheet to catch any drips.

Place the croutons on top of the soup and thickly pile on grated gruyere.

Place bowls in upper third of oven and roast for 10 to 15 minutes until cheese is bubbly and brown.

*passioneats* | 3.24.2011

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