

French Onion Soup

Serves 4 | Prep: 15 minutes | Cuisine: French

Ingredients

- 4 large yellow onions, thinly sliced
- 4 tablespoons unsalted butter
- 1 tablespoon olive oil
- 1 teaspoon sugar
- 1/2 teaspoon salt
- 2 tablespoons all-purpose flour
- 1/2 cup dry white wine
- 4 cups beef broth
- 2 cups chicken broth
- 1 tablespoon Worcestershire sauce
- 1 bay leaf
- 1/2 teaspoon dried thyme
- 8 slices baguette, toasted
- 2 cups Gruyere cheese, shredded
- 1/4 teaspoon black pepper

Instructions

1. Melt butter with olive oil in a large heavy pot over medium heat.
2. Add onions and cook, stirring occasionally, for 15 minutes until softened.
3. Add sugar and salt. Continue cooking, stirring often, for 30-40 minutes until onions are deeply caramelized and golden brown.
4. Sprinkle flour over onions and stir to coat. Cook 2 minutes.
5. Add white wine and stir to deglaze, scraping up any browned bits.
6. Add beef broth, chicken broth, Worcestershire sauce, bay leaf, and thyme. Bring to a boil then reduce heat and simmer 20 minutes.
7. Remove bay leaf. Season with salt and pepper.
8. Ladle soup into oven-safe bowls. Top each with 2 slices of toasted baguette.
9. Cover generously with shredded Gruyere cheese.
10. Broil until cheese is melted, bubbly, and lightly browned, about 3-4 minutes. Serve immediately.