

FRENCH ONION SOUP

Ingredients.

6 Tbsp. butter, (3/4 stick)
2 Tbsp. extra virgin olive oil
5 large yellow onions, trimmed, peeled, halved, and thinly sliced pole to pole
2 cloves garlic, minced
1 cup red wine
2 Tbsp. dijon mustard
3 Tbsp. flour
6 sprigs fresh thyme
2 bay leaves
2 quarts low sodium beef broth (or sub. a rich vegetable broth to keep it vegetarian)
kosher salt
freshly ground black pepper
1 baguette*, thinly sliced
1/2 cup Grana Padano or Parmesan, grated
1 cup Emmental or Gruyere, grated
chives, thinly sliced

Directions.

In a large dutch oven, heat the oil and butter over medium heat. Add the onions, garlic, thyme, one bay leaf, a pinch of salt and pepper, Cook the onions, stirring often, for about 2 hours, until the onions are caramelized (a dark, rich brown color). Discard the bay leaf and thyme stems.

Add in the wine and dijon. Stir continuously until the wine has reduced and the onions are “dry” again. Reduce the heat. Dust the onions with the flour and stir continuously for five minutes.

Add in the broth and the second bay leaf. Bring to a simmer and cook, uncovered for 30-45 minutes, until the broth has reduced, and the soup has thickened.

Preheat your broiler. Toss the two grated cheeses together in a small bowl. Transfer the soup into ovenproof bowls, top with a layer of bread, sprinkle with a bit of the cheeses. Place them under the broiler, on a cookie sheet, until the cheese is bubbly and golden. Sprinkle with chives and serve immediately.

RECIPE BY KACIE MCMACKIN
www.withlovekacie.com

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