

French Onion Soup

Ingredients

1/2 c Unsalted Butter
4 Onions (thinly sliced)
1 T Olive Oil
6 clv Garlic (minced)
5 Bay Leaves
8 Thyme Sprigs
1 c Merlot
3 T Flour
8 c Beef Broth
8 Baguette Slices
1 c Gruyere Cheese
2 t Salt
1/2 t Ground Black Pepper
2 T Parsley (chopped)

Instructions

1. In a large pot over medium-high heat, melt butter and add olive oil. Slowly add onions stirring occasionally to sweat until they are translucent. Add garlic, bay, thyme, salt, and pepper.

2. Cook onions until deeply golden and caramelized, about 25 minutes. Add red wine and bring to a boil. Reduce the heat to medium and simmer until the wine has evaporated and the onions are dry, about 5 minutes.

3. Sprinkle flour over the onions and stir to incorporate. Turn the heat to low and cook for 10 minutes. Add beef broth and bring to a boil then simmer for another 15 minutes. Check for seasoning in soup and add salt and pepper, if needed. Remove thyme sprigs and bay leaves. Stir in parsley.

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4. Once soup is done. Preheat broiler to high. Pour soup into four broiler safe bowls. Place 2 baguette slices on top of each bowl of soup and top each slice with 2 tablespoons cheese. Place under broiler until cheese is bubbling and golden brown, about 1-5 minutes, check often. Serve immediately.