



# French Onion Soup

*Makes 2 quarts*

## **Ingredients:**

- 2 lbs. white or Spanish onions (sliced thinly)
- 1 tbsp, garlic (minced)
- 1–2 ounces, clarified or whole unsalted butter
- 4 fluid ounces, red wine or sherry
- 3 quarts, beef/veal/chicken stock
- 2 pieces, dry bay leaf
- 2 ounces, gruyere cheese (shredded)
- Croutons, as needed
- Kosher salt, to taste
- Pepper, to taste

## **Directions:**

1. Sauté onions in the butter over medium heat, stirring occasionally, until browned and onions begin to take on a jam-like consistency, about 30 minutes.
2. Add garlic to onions for the last 5–10 minutes of cooking to avoid burning the garlic.
3. Deglaze the pan with red wine or sherry and reduce until it reaches a syrupy consistency.
4. Add the stock and bay leaf and simmer until the onions are tender the soup is properly flavored, 30–40 minutes. The soup is ready to finish, or it may be rapidly cooled and refrigerated for later service.
5. For plating, fill heat safe bowls leaving room for croutons, top with gruyere cheese, and place under the broiler until cheese is melted and starting to brown.