



# FRENCH ONION SOUP

## Ingredients

- 4 pounds yellow onions, thinly sliced (approximately 5-6 large onions)
- 3 tablespoons butter
- 4 cloves garlic, minced
- 3 tablespoons flour
- 1/2 cup dry white wine
- 6 cups veggie stock
- 1 teaspoon Worcestershire sauce
- 1 bay leaf
- 3 sprigs fresh thyme
- 1 baguette, sliced into 1 inch thick pieces
- 1 cup shredded Gruyere cheese

*Lula*

## Directions

Caramelize the onions. In a large stockpot, melt the butter over medium-low heat. Add the onions and sauté for about 30 minutes until tender. Add garlic and sauté for 2 minutes. Stir in the flour and cook for an additional 1 minute. Stir in the wine to deglaze the pan, using a wooden spoon to scrape up any browned bits on the bottom of the pan.

Simmer the soup. Add the stock, Worcestershire, bay leaf, and thyme, and stir to combine. Continue to cook until the soup reaches a simmer. Then reduce heat to medium-low, cover, and simmer for at least 10 minutes. Discard the bay leaf and sprigs of thyme. Taste the soup and season with salt and pepper as needed.

Toast the bread. Preheat oven to 400°F. Arrange bread slices in a single layer on a baking sheet. Bake for 6-8 minutes, until the bread is toasted and golden around the edges. Remove and set aside.

Broil the topping. Switch the oven to the broiler. Place 4 oven-safe bowls on a thick baking sheet. Ladle the soup into each bowl, then top with two baguette slices and 1/4 cup Gruyere cheese. Place the baking sheet on an oven rack about 6 inches from the heat and broil for 2-4 minutes, or until the cheese is melted and bubbly. Remove from oven and serve immediately.