

FRENCH ONION SOUP

INGREDIENTS

1 tablespoon olive oil	1/4 cup sherry
2 Tablespoons butter	1/2 teaspoon ground sage
4 ginormous yellow onions, thinly sliced (I prefer Vidalia when available)	1 bay leaf
1/2 teaspoon sugar	salt and pepper
1 teaspoon salt	Jarlsberg cheese, grated (any Swiss cheese is fine)
3 Tablespoons flour	French bread, cut into thick slices
6 cups beef stock, hot (if push comes to shove, water will work, homemade stock is best, but that's not happening here)	olive oil, for drizzling
3/4 cup white wine (not cooking wine, drinking wine)	broiler safe soup bowls

LET'S MAKE IT!

Over medium heat add olive oil and butter to a heavy bottom pot or Dutch oven. Add onions. Cook onions until translucent (20-30 minutes).

When onions are translucent, turn heat up to medium high to caramelize the onions slightly, being careful not to burn them. Reduce heat to medium/medium low and add sugar plus 1 teaspoon of salt.

Cook onions down for another 20 minutes or so until they are reduced by approximately half their volume.

Sprinkle 3 Tbs flour over onions & mix thoroughly. Cook for several minutes.

Add one cup of warm stock to stock pot at a time, stirring constantly until all the stock plus wine have been incorporated into the onions.

Add sage, bay leaf, salt and pepper to taste. Allow soup to cook on low for at least 30 minutes.

CROUTONS

Preheat oven to 350°F. Place bread slices in a single layer on a cookie sheet & drizzle both sides with olive oil, salt and pepper. Bake until light brown (approx. 15-20 minutes).

Remove bay leaf from soup & ladle into oven-proof, individual serving bowls.

Sprinkle some shredded cheese on top of soup, place a crouton or two on top of cheese and cover crouton completely with cheese.

Place bowls under the broiler until cheese browns perfectly. Remove, serve & enjoy!