

# French Onion Soup 2



Scan Code To Watch  
Video!



Recipe by: Laura Vitale

Serves 4-6

**Prep Time: 20 minutes**

**Cook Time: 1 hours 30 minutes**

## Ingredients

- 3 lb of Yellow Onions, peeled and thinly sliced
- 2 Tbsp of Olive Oil
- 2 Tbsp of Butter
- 1 Tbsp of Brown Sugar
- 1/2 cup of Red Wine
- 8 Cups of Beef Stock
- 4 cloves of garlic, chopped
- Few Sprigs of Thyme
- Salt and pepper to taste
- 

## For the cheesy bread:

- Sliced bread
- Shredded Gruyere
- Drizzle of olive oil
- Fresh thyme

1) In a heavy duty pot (I prefer a Dutch oven) are the butter and oil and preheat over medium low heat, add the onions along with the brown sugar and a good hefty pinch of salt, saute for about 45 minutes while stirring often until the onions cook down and caramelize nicely, add the garlic and cook for one minute, then add the wine, deglaze for about 30 seconds, then add in the beef stock and thyme, increase the temp to medium and simmer for about 45 minutes.



2) Before the soup is ready, make the cheese toast by roasting some bread (drizzled with some oil) on a baking sheet in a 350 degree oven until golden brown, then top with the cheese and a little thyme and pop them back in until the cheese is melting and gooey.

3) Top your soup with the cheesy toast and enjoy!