

FRENCH ONION SOUP #2

F EASY

Last Modified: 12/06/2016

PREP: 30 Min
COOK: 45 Min
STOVETOP

SOUP-VEGETABLE

MAKES 8 SERVINGS

| QUA | MEASURE | INGREDIENT | PROCESS |
|---------------------------------------|-----------|--|------------|
| 10 | Large | Yellow Onions | Sliced |
| 4 | Tbsp | Salted Butter | Divided |
| 4 | Tbsp | Kosher Salt | Divided |
| 1 | Liter | Chardonnay OR Any Sweet White Wine | |
| 1 | 10 1/2 Oz | Can Beef Consommé (Campbells) | |
| 1 | 14 1/2 Oz | Can Beef Stock (Swanson) | |
| 10 | Oz | Fresh Apple Cider (NOT filtered if possible) | |
| 1 | Tsp | Dried Thyme | |
| 1 | Tsp | Fresh Italian Parsley Leaves | Chopped |
| 2 | Whole | Dried Bay Leaves | |
| 1 | Pound | Parmesan Cheese | Shredded |
| 20 | Slices | Swiss Cheese | |
| AND / OR for a richer, saltier flavor | | | |
| 20 | Slices | Gouda Cheese | |
| 8 | Slices | Italian Bread | 1/2" Thick |

PREPARATION

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| FACTOID | A real French Recipe, dark, warm, rich and cozy. Avoid caramelizing your Onions too dark (the Soup Broth will take on a "burnt" hint). This was the Lunch Soup served daily in the LOTTO cafeteria in Marseilles. |
| TOOLS | 1) Electric Non-Stick Skillet & Lid 2) 8 - 10 Oz Soup Crocks OR Ramekins 3) Aluminum Half Sheet Pan |
| PREP | DISH 1) Slice the Onions and set them aside. 2) Chop the Parsley Leaves and set them aside. 3) Shred the Parmesan Cheese and set it aside 4) Slice the Bread into 1/2" thick slices and set them aside to dry. |
| 1 | ONIONS: In a non-stick electric skillet set to 250 degrees, melt 1 tablespoon of Butter to coat the pan. Add in 1/4 of the sliced Onions and sprinkle with a tablespoon of Salt - repeat in batches until all of the Onions are transparent. |
| 2 | CARAMELIZATION: Add all of the Onions back in the skillet, cover and cook while stirring often until the Onions are caramelized to your liking (Medium), around 15 minutes. |
| 3 | REDUCTION: Add enough White Wine to just cover the Onions and turn the skillet up to high heat - Cook uncovered until the Wine has reduced to a thick syrup, about 15 minutes. If after tasting, you find it is too sweet for your taste, adding in a little Dry Red Wine will reduce the overall sweetness & making the Broth a bit darker colored. |
| 4 | SOUP: In order: Add in the Consommé, Beef Stock and Apple Cider while stirring. Add in the Thyme, Parsley and Bay Leaves. Cook until it boils and turn off the heat. |

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| 5 | CROUTONS: Meanwhile, use oven proof Serving Crocks as a pattern and cut rounds of 1/2" thick slices of Italian Bread (no crust) that fit tightly squeezed inside of the crocks. Place the Bread Rounds on a sheet pan under the broiler until one side is lightly toasted (about 4 minutes - WATCH so they don't burn or get too crisp to insert into the crocks). |
| 6 | SOUP: Remove the Bay Leaves and ladle the soup into the Crocks leaving 3/4" of room at the top. |
| 7 | SOUP: Insert one Crouton, toasted side down on top of the Soup. Liberally sprinkle it with Parmesan Cheese. Place several slices of Swiss and/or Gouda Cheese on top of the Parmesan so that the Cheese Slices flop slightly over the edge of the Crocks.. |
| 8 | FINISH: Place the Soup Crocks on a sheet pan and place under the broiler on high heat. Toast until the Cheese is brown and bubbly. |
| SERVE | Serve while hot and ENJOY! |