

"I've always admired the elegance of French cooking — how it turns something humble into something soulful. In Bermuda, onions are a kitchen staple, so French onion soup feels familiar yet refined. It's the perfect blend of island roots and French inspiration."



- Ingredients
- 4 large yellow onions, thinly sliced
- 2 tbsp butter
- 1 tbsp olive oil
- 2 cloves garlic, minced
- 1 tsp fresh thyme (or ½ tsp dried)
- 1 bay leaf
- 1 tsp brown sugar (to caramelize)
- ½ cup Black Rum (Bermudian twist!)
- 1 tbsp all-purpose flour
- 6 cups rich beef broth (or a mix of beef & chicken stock)
- 1 tbsp Worcestershire sauce
- Salt and cracked black pepper, to taste
- 1 small loaf of local-style bread or baguette, sliced
- 1½ cups grated Gruyère or cheddar cheese
- 1 tbsp finely chopped chives or parsley (for garnish)



French Onion Soup – Bermudian Style



Serves: 4



Prep Time: 15 mins |

Cook Time: 45 mins |

Total Time: 1 hr

Method

1. Caramelize the Onions:
2. In a large pot, melt butter and olive oil over medium-low heat. Add onions, garlic, thyme, bay leaf, and brown sugar. Stir occasionally for 25–30 minutes until the onions turn deep golden brown.
3. Add the Bermudian Touch:
4. Pour in the Black Rum to deglaze the pot. Scrape up the flavorful bits from the bottom as it simmers for 2–3 minutes.
5. Build the Broth:
6. Sprinkle the flour over the onions and stir well for 1 minute. Gradually add the broth and Worcestershire sauce. Bring to a gentle simmer and cook uncovered for 20 minutes. Season with salt and pepper.
7. Toast and Top:
8. Preheat your broiler. Ladle the soup into oven-safe bowls, top each with a toasted bread slice, and cover generously with cheese. Broil until bubbly and golden.
9. Garnish and Serve:
10. Sprinkle with chives or parsley, and serve hot.

CHEF WILL'S TIPS:

- Chef Will's Tip !!
- "A splash of a Bermudian rum/black rum adds depth and warmth — it brings a taste of home to this French classic."
- Chef William Smith Local
- www.willsmithkitchen.com
- [#WillSmithKitchen](#) "Bringing Local Flavor to Every Table"