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French Onion Soup

Makes 4 servings

Ingredients:

- 4 large yellow onions, thinly sliced
- 3 tbsp unsalted butter
- 1 tbsp olive oil
- 1 tsp sugar
- ½ tsp Kosher or sea salt
- 4 cups beef broth (or vegetable broth)
- ½ cup dry white wine (optional)
- 2 tbsp all-purpose flour
- 2 cloves garlic, minced
- 1 bay leaf
- 4 sprigs fresh thyme (or ½ tsp dried thyme)
- 1 tsp Worcestershire or soy sauce
- Salt and pepper to taste
- Baguette slices
- 1 cup grated Gruyère or Swiss cheese

Instructions:

1. Caramelize the onions: In a large pot, melt the butter with the olive oil over medium heat. Add sliced onions, sugar, and salt. Cook slowly, stirring often, for 30–40 minutes until the onions are deep golden brown and caramelized.
2. Add garlic and flour: Stir in minced garlic and cook for 1 minute. Sprinkle in flour and cook for another 2–3 minutes to thicken slightly.

3. Deglaze and simmer: Pour in the wine (if using) and scrape up the browned bits. Add broth, bay leaf, thyme and Worcestershire or soy. Bring to a simmer and cook uncovered for 20–30 minutes. Season with salt and pepper.
4. Prepare the bread: While the soup simmers, toast baguette slices until crisp.
5. Assemble and broil: Ladle soup into oven-safe bowls, top each with a baguette slice, and cover with shredded cheese. Broil for 2–4 minutes until the cheese is melted and bubbly.
6. Serve hot: Remove carefully and enjoy the rich, savory flavors.

A timeless classic, French Onion Soup features deeply caramelized onions simmered in a rich, savory broth infused with herbs and a splash of wine. Topped with toasted baguette slices and melted Gruyère cheese, each spoonful delivers a perfect balance of sweet, savory, and cheesy goodness. Comforting, elegant, and irresistibly flavorful, this soup is perfect for cozy dinners or impressing guests with a taste of French tradition.