

FRENCH ONION SOUP

Source: Joy of Cooking's All About Soups & Stews

INGREDIENTS:

2 TBS unsalted butter
2 TBS olive oil
5 medium onions, thinly sliced
Pinch dried thyme
2 TBS dry sherry or cognac
3 1/2 C Brown beef stock (or roasted vegetable stock or brown chicken stock)
1 - 1 1/2 tsp salt
1/4 - 1/2 tsp ground black pepper
8-24 slices French bread (toasted if fresh)
24 TBS grated Gruyère cheese

DIRECTIONS:

Heat butter & olive oil in soup pot over medium-low heat till butter is melted. Add onions, & thyme - stir to coat & cook over medium heat, stirring occasionally, keeping an eye on onions so they don't scorch. As soon as they start to brown (after about 15 minutes), reduce heat to medium-low & continue to cook, covered & stirring often, till onions are a rich brown color (about 40 minutes). Stir in sherry or cognac - increase heat to high & cook, stirring constantly, till all the sherry has cooked off - then stir in stock & bring to boil, then reduce heat & simmer 2 minutes, partially covered - season with salt & ground black pepper.

Place 8 ovenproof soup bowls or crocks on baking sheet. Ladle hot soup into bowls & top each with 1-3 slices French bread - sprinkle each bowl with 3 TBS grated Gruyère cheese - broil or bake in 450° F oven till cheese is melted & starting to brown. Serve immediately.

Makes about 8 cups