French Onion Soup

PRINT THIS RECIPE!

Makes 6 servings

Ingredients

2 pounds yellow onions, thinly sliced
1 cup dry white wine
3/4 cup marsala wine
1 tbsp sugar
12 tbsp unsalted butter
Salt and pepper to taste
6 sprigs flat leaf parsley
6 sprigs thyme
2 bay leaves
6 cups beef broth
2 cups chicken broth
1 parmesan cheese rind
1 baguette, sliced crosswise into 12, 1/2 inch pieces
2 garlic cloves, minced
3 cups gruyere cheese, grated
1 1/2 cups parmesan cheese, grated

Preheat oven to 400F. Place onions in a 9 x 13 glass baking dish. Combine white and marsala wines then stir in sugar. Pour mixture evenly over the onions. Put 8 tbsp butter, in pats, on top of onions and sprinkle with salt and pepper.

Place onions in oven for 40-45 minutes. Stir the onions every ten minutes, basting with liquid in the bottom of the pan to coat the onions. When the onions are just beginning to brown transfer the onions to a dutch oven on medium heat, reserving the wine mixture. Put a lid on the dutch oven and stir every 3 minutes until they are a deep caramel color.

Meanwhile, tie together the parsley, thyme and bay leaf. Add herbs, parmesan rind, reserved wine mixture and beef and chicken broths to a large stockpot and simmer for 30 minutes. Remove the herbs and parmesan rind.

When the onions have carmelized, add the broth mixture to the onions and simmer for 10 minutes more.

While the soup is simmering, combine remaining 4 tbsp butter and garlic and stir until well combined. Spread butter on both sides of the baguette slices. Cook in a skillet on medium heat for about 5 minutes on each side, or until toasted and browned.

Preheat the broiler on high. Arrange 6 oven-safe bowls on a sheet tray and ladle soup into bowls. Place 2 toasted baguette slices in each bowl and then top each with 1/2 cup gruyere and 1/4 cup parmesan. Broil until cheese is brown and bubbly, 3-5 minutes and ...

Eat it!