

Classic French Onion Soup

Classic French Onion Soup



Ingredients

5 tablespoons olive oil, divided

1 tablespoon butter

8 cups thinly sliced onions (about 3 pounds)

3 garlic cloves, minced

1/2 cup port wine

2 cartons (32 ounces each) beef broth

1/2 teaspoon pepper

1/4 teaspoon salt

24 slices French bread baguette (1/2 inch thick)

2 large garlic cloves, peeled and halved

3/4 cup shredded Gruyere or Swiss cheese (about 3 ounces)

Directions

In a Dutch oven, heat 2 tablespoons oil and butter over medium heat. Add onions; cook and stir until softened, 10-13 minutes. Reduce heat to medium-low; cook, stirring occasionally, until deep golden brown, 30-40 minutes. Add minced garlic; cook 2 minutes longer.

Stir in wine. Bring to a boil; cook until liquid is reduced by half. Add broth, pepper and salt; return to a boil. Reduce heat. Simmer, covered, stirring occasionally, for 1 hour.

Meanwhile, preheat oven to 400°. Place baguette slices on a baking sheet; brush both sides with remaining oil. Bake until toasted, 3-5 minutes on each side. Rub toasts with halved garlic.

To serve, place twelve 8-oz. broiler-safe bowls or ramekins on baking sheets. Place two toasts in each. Ladle with soup; top with cheese. Broil 4 in. from heat until cheese is melted.

Find the full recipe with all the nutritional facts at:
<https://www.tasteofhome.com/recipes/classic-french-onion-soup/>