



"Bake what you love and love what you bake". Established 2005

French Onion Soup

Servings: 8

Prep time: 30 minutes – ready in 1 hour

Here is what you need:

- 1 or ½ cup stick butter
- 4 onions, sliced
- 2 garlic cloves, chopped
- 2 bay leaves
- Kosher salt and freshly ground black pepper to taste
- Worcestershire sauce to taste – start with 2 tablespoons
- 2 quarts beef broth
- 1 cup of bread cubes
- 2 cups grated swiss or mozzarella – divide ¼ cup per person

Here is how you do it:

Melt the stick of butter in a large pot over medium heat. Add the onions; sauté until clear. Add garlic, bay leaves, and salt and pepper, and cook until the onions are very soft and caramelized, or about 15 minutes. Add the Worcestershire sauce; remove the bay leaves. Slowly add the beef broth, bring the soup to a boil, and then reduce to a simmer and cook for at least 30 minutes, or up to 1 hour. Season to taste with salt and pepper and extra Worcestershire sauce.

Ladle the soup in bowls; add bread cubes and grated swiss/mozzarella on top. If you are using soup crocks, place in broiler to melt. If you are using regular soup bowls, cheese will melt from the heat of the soup.