

FRENCH ONION SOUP

*2 cups thinly sliced onions
2 tablespoons dry sherry, dry wine or nonalcoholic wine
3 cups beef broth, defatted
1 can of chicken broth
1 teaspoon Worcestershire sauce
1 tablespoon unsalted butter
2 teaspoons of fresh chopped thyme
1/2 teaspoon sugar
1 clove of garlic
pinch of cayenne pepper
8 slices baguette or 4 slices French bread, toasted
8 ounces Gruyère cheese, grated.
Sliced green onion tops (optional)*



Directions

In a large saucepan, combine the onions, sugar and butter. Cook until caramelized. Add sherry or wine. Cook and stir until the onions are tender. Add the broth and Worcestershire sauce. Add chopped clove of garlic. Bring to a boil, then reduce the heat. Add herbs. Cover and simmer for 10 minutes to blend the flavors. Meanwhile, place the bread slices on a cookie sheet. Place the cheese on top of the bread. Broil just until the cheese melts. To serve, ladle the soup into bowls and float the bread on top of each. If desired, sprinkle with the green onion tops.