

French Onion Soup

6-8 Servings

1 1/2 # or about 5 cups Yellow Onions, thinly sliced
3 Tbsp Butter
1 Tbsp Oil
1 tsp Salt
1/4 tsp Sugar
3 Tbsp Flour
2 qts Brown stock
1/2 c White wine, dry
Salt
Pepper
3 Tbsp Cognac or brandy
Baguette bread
Butter
Swiss cheese, shredded

Method

Cook the onions slowly with the butter and oil in a covered pot
Uncover and add salt and sugar. Cook for 30 to 40 minutes or until onions are nicely browned
Add flour and stir for 3 minutes
Add the brown stock and the wine
Simmer, partially covered for 30 to 40 minutes more
Season with salt and pepper

For the Croutons:

Slice the baguette about 1-inch thick and butter the slices
Bake in oven until lightly browned
Top with the cheese and bake until the cheese is melted