

CLASSIC FRENCH ONION SOUP



serves 6



prep: 15 min



cook: 1 hour and 15 min



INGREDIENTS

For the soup

- 4 large yellow onions, thinly sliced
- 3 tbsp butter
- 1 tbsp olive oil
- 2 cloves garlic, minced
- 1 tsp sugar
- ½ tsp salt
- ½ tsp black pepper
- ½ cup dry white wine (optional)
- 6 cups beef broth
- 1 tbsp Worcestershire sauce
- 1 tsp dried thyme
- 2 bay leaves

For the topping

- 1 baguette, sliced
- 1½–2 cups shredded Gruyère or Swiss cheese
- ½ cup shredded Parmesan cheese
(*optional*)

*Make It Extra Cozy

For the best flavor, don't rush the onions. The deep caramelization is what gives French onion soup that rich, sweet, savory flavor. Serve it with a simple green salad or alongside a roast for the perfect fall dinner.

DIRECTIONS

1. **Caramelize the onions:** Melt butter and olive oil in a large pot over medium heat. Add the sliced onions, sugar, and salt. Cook for 35–45 minutes, stirring occasionally, until the onions are deeply golden brown and caramelized.
2. **Add the garlic:** Stir in the garlic and cook for 1 minute.
3. **Deglaze the pot:** Add the white wine, if using, and scrape up the browned bits from the bottom. Simmer for 2–3 minutes.
4. **Make the soup:** Add the beef broth, Worcestershire sauce, thyme, bay leaves, and black pepper. Bring to a simmer and cook uncovered for 20–25 minutes.
5. **Toast the bread:** While the soup simmers, heat the oven to 400°F. Arrange baguette slices on a baking sheet and toast for 5–7 minutes, until lightly golden.
6. **Assemble:** Remove the bay leaves. Ladle the soup into oven-safe bowls. Place 1–2 toasted baguette slices on top of each bowl and generously cover with Gruyère or Swiss cheese.
7. **Broil:** Place the bowls on a baking sheet and broil for 2–4 minutes, until the cheese is melted, bubbly, and golden brown.
8. **Serve:** Carefully remove the bowls—they'll be very hot! Let them cool for a few minutes before serving.