

# FRENCH ONION SOUP

This recipe is one to learn by heart. We've simplified this French bistro classic into the most straightforward, but well-made and delicious, French onion soup that you'll eat anywhere. Only a handful of quality ingredients and a little bit of time transform the humble onion into a bowl of pure magic. No bread required!

Prep time: 20 minutes

Cook time: 1 hour and 30 minutes

Serves 6



In a large saucepan, or Dutch oven, melt the butter over medium heat. Add the onions, salt, and pepper and cover the pot with a lid, leaving the lid slightly ajar. Slowly cook down the onions, stirring frequently, about 45 minutes, or until very soft. The onions should melt in your mouth.

Turn up the heat and cook uncovered, stirring frequently for 5-10 minutes, until the onions are golden-brown and caramelized. Add the garlic, cook for one additional minute, then pour in the white wine and stock. Gently simmer for 20 minutes. Then stir in the sherry and simmer for an additional 10 minutes. Adjust the seasoning with additional salt, pepper, and lemon juice to taste.

*Note: The soup should taste slightly under-salted. The addition of Parmesan and Gruyère will make it saltier while the lemon juice will balance everything out with a touch of acidity.*

Combine 2 teaspoons of arrowroot with a spoonful of broth from the pot in a small bowl and whisk until combined. Slowly whisk the slurry into the soup and simmer ever-so-gently, for 2 minutes, until thickened.

## Ingredients:

¼ pound of butter (1 stick)  
6 medium yellow onions, sliced  
2 teaspoons Kosher salt  
1 teaspoon freshly ground pepper  
2 cloves garlic, minced  
1 cup dry white wine  
1 quart beef stock  
½ cup dry sherry  
½ cup grated Parmesan cheese  
2 cups grated Gruyère cheese  
2 teaspoons arrowroot to thicken, optional  
lemon juice, to taste