

# French Onion Soup

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**Makes 6 portions**

## Ingredients

- 1/3 cup unsalted butter
- 1 ¼ pound Spanish onion
- ¾ tsp balsamic vinegar
- 1 tsp granulated sugar
- ¼ cup brandy
- ¼ tsp chopped rosemary
- 6 cups beef stock
- 1 tsp roasted garlic
- Salt and Pepper to taste
- 1 loaf baguette
- 12 slices gruyere cheese

## For the soup

1. Peel and thinly slice onions.
2. Heat butter in sauce pan over medium high heat.
3. Sauté onions for about 10 minutes or until translucent.
4. Add balsamic vinegar and sugar. Continue the caramelizing process until the onions are a dark caramel color.
5. Strain most of butter and hold aside to use for croutons.
6. Add brandy to pan and deglaze, cooking off alcohol.
7. Add beef stock, rosemary and roasted garlic, simmering for 20 minutes.
8. Season to taste with salt and pepper.

## For the croutons

1. Slice baguettes into 12 thin slices.
2. Brush with butter withheld from sautéed onions.
3. Place on sheet pan and bake in oven at 350 degrees for 10 minutes or until golden brown.

## Finishing the soup:

1. Place 8 oz. of soup into oven safe soup crock.
2. Place 2 croutons on top of soup.
3. Cover soup and croutons with 2 slices gruyere cheese.
4. Place under broiler in oven till cheese is melted and slightly browned.