



## Menu du Jour

02 Feb 06

French Onion Soup  
(Serves two)

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### French Onion Soup

*The onions need to be slowly cooked to create the richness that is characteristic of this soup. Use home-made beef stock if possible. This soup freezes well and the recipe is easily doubled.*

2 tablespoons unsalted butter  
2 large sweet onions, peeled & sliced (about 4 cups)  
2 teaspoons granulated sugar  
2 cloves garlic, minced (about 1 tablespoon)  
1/2 cup dry white wine  
1 tablespoon all-purpose flour  
4 cups beef stock  
1 teaspoon fresh thyme  
1/2 teaspoon freshly ground black pepper  
4 (1/2-inch) slices French bread  
1 cup shredded Swiss cheese

Melt the butter in a large skillet over medium heat. Add the onion and the sugar; cook slowly, stirring often, for 45 minutes until the onions are nicely caramelized and soft. Add the garlic and cook for 1 minute.

Add the wine and continue cooking until the liquid is evaporated. Add the flour, stir, and cook for another minute. Stir in the stock, thyme, and pepper. Bring to a boil, reduce heat, and simmer for 30 minutes.

(Soup may be prepared to this point, cooled and refrigerated for up to 2 days.)

Preheat the broiler. Ladle the soup into 2 oven-proof crocks or bowls and place the bowls on a baking sheet. Top each crock with 2 bread slices and 1/2 cup of the shredded cheese. Broil for 5 to 8 minutes until the cheese is melted and browned.

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**Cooking & Presentation**



**Onions In The Skillet**



**After Cooking For 40 Minutes**



**With The Addition Of Stock**



**Ready For Service**