

French Onion Soup

Ingredients

- 3 lb yellow onions, thinly sliced
- 3 tbsp butter
- 1 tbsp olive oil
- 1 tsp salt
- 1 tsp sugar (optional)
- 2 cloves garlic, minced
- 2 tbsp all-purpose flour
- ½ cup dry white wine (optional)
- 8 cups beef broth or beef stock
- 1 bay leaf
- 2–3 sprigs fresh thyme or ½ tsp dried thyme
- Freshly ground black pepper

For serving

- Toasted baguette slices
- Grated Gruyère cheese (or Swiss)

Instructions

1. Melt the butter with the olive oil in a large pot or Dutch oven over medium heat.
2. Add the onions and salt and cook uncovered, stirring often, for 35–45 minutes until deeply caramelized and very soft, stirring in the sugar during the last 10 minutes if using.
3. Add the garlic and cook for 30 seconds until fragrant, then sprinkle in the flour and stir continuously for 1–2 minutes until absorbed.
4. If using wine, add it and scrape up the browned bits, simmering for 2–3 minutes until slightly reduced; if skipping the wine, add a small splash of broth instead.
5. Add the remaining broth, bay leaf, and thyme and bring to a gentle simmer, cooking uncovered for 20–30 minutes and seasoning with black pepper and salt as needed.
6. Ladle the soup into oven-safe bowls, top with toasted baguette slices and grated cheese, then broil until the cheese is melted and lightly browned before serving hot.

Note & Storage

- The soup develops deeper flavor if made a day ahead and reheated gently.
- Store the soup without bread or cheese in the refrigerator for up to 4 days.
- Reheat slowly on the stove, then add bread and cheese just before serving.