

# Onion Soup

Serves Four



## Ingredients

- ¼ cup olive oil
- 2 tablespoons butter
- 5 - 6 cups brown onions, sliced super thin (about 2 pounds)
- 1 teaspoon Kosher salt
- ½ teaspoon freshly ground pepper
- 2 tablespoons white wine vinegar
- 1 tablespoon all-purpose flour
- 1-quart beef stock
- 1 ½ tablespoons **Better Than Bouillon** base
- 4 cups water

## For the Cheese Croutes

- 8 slices fresh French bread slices (about 1-inch thick)
- 1 ½ cups shredded gruyere cheese

## Steps

*The key to this soup being an absolute hit is in the onions. I use a food processor to slice them SUPER thin using a dial-down blade to get them almost paper thin.*

1. In a large pot begin sauteing onions in the olive oil and butter over medium-low heat. Season with salt and pepper. Once onions are coated with the oil cover the pot and cook for another 20 minutes (until the onions are very soft).
2. While onions cook, in a medium-sized pot heat the beef stock with the **Better than Bouillon** and 4 cups of water so that the mixture simmers and the bullion is fully dissolved.
3. Remove the lid from the onion and increase the heat to high, stirring constantly, to brown and caramelize the onions (about 5 minutes). Add the flour, stirring to insure the flour is evenly distributed throughout the mixture and is also browning. Add the vinegar and stir.
4. Carefully add one cup of the beef stock slowly making sure you are scraping up all the browned bits from the bottom and sides of the pot (that's FLAVOR). Now add the rest of the stock and stir bringing the mixture up to a boil. Reduce the heat and simmer for 30 minutes.
5. While the soup simmers, preheat your oven to 400°F. Arrange the French bread slices on a baking sheet pan and place in the oven for about 5 minutes (or until the tops of the bread are lightly browned and toasty). Sprinkle each slice with a generous amount of gruyere cheese and return to the oven and broil the croutes until the cheese begins to brown around the edges and bubble (watch it - this goes VERY fast).
6. Ladle the soup between four bowls and top each bowl with one (or two) croutes. Enjoy hot!