



Baked French Onion Soup

Made with ♥ By Shannon

Prep time: 15 minutes

Cook time: 2 hours

Servings: 4

Directions:

1. In a medium Dutch oven or stock pot over medium heat, melt butter and add onions, bay leaf, and 1 ½ tsp salt, stirring occasionally. Sauté onions for 5 minutes. Reduce heat to medium-low and continue cooking until onions have completely softened, about 1-1 ½ hours. Stir occasionally.
2. Add sherry and simmer for 5 minutes. Add chicken stock and thyme. Bring to a boil, reduce heat, simmer for 20 minutes. Remove bay leaf and add salt and pepper to your preference.
3. Preheat broiler. Place slices of baguette on baking sheet. Place under broiler under golden brown.
4. Fill oven safe bowl ¾ full with onion soup. Lay 2 pieces of toast on top of soup. Top with Gruyere and a sprinkle of Parmesan.
5. Place baking sheet with crocks on under the broiler until cheese is melted, brown and bubbling.

Ingredients:

3 Tbsp. butter

4 large yellow onions, thinly sliced

1 bay leaf

Salt and pepper

¼ cup dry sherry

4 cups chicken stock

½ tsp dried thyme

8 thin slices baguette

4 ounces gruyere cheese

Grated Parmesan