



French American Onion Soup

*You'll love this light American take on the French classic onion soup. Perfect for a special evening or an elegant lunch.
Serve with my cabbage & celery slaw with white wine vinegar – Enjoy!*

Active Time: 1 hour 15 minutes

Total Time: 1 hour 30 minutes

Yield: 6 - Soup servings, 8 in smaller bowls

Ingredients:

6 large yellow onions, cut in half and sliced thinly making a “half-moon” slice

6 cups Chicken Broth (use Vegetable Broth to make this vegetarian)

5 tablespoons butter

2 tablespoons olive oil

6 slices of 1-2-inch-thick crust rustic bread (like Batard, Ciabatta), cut into cubes

1 tablespoon *HH Holiday/Savory Blend Salt* (substitute with sea salt and 1 teaspoon dried thyme)

¼ cup grated parmigiana cheese

½ cup grated Fontina cheese (can substitute with Havarti or Swiss Cheese)

6 teaspoons Fresh Parsley, chopped (one teaspoon for each bowl)

6 Oven Safe bowls (look on bottom of bowl for “Oven Safe” (if you don’t have these you can use a casserole dish and put it in the oven for the cheese to melt at the end. Then you can ladle it into soup bowls when done).

1. In a large pot (you need a lid), like an 8-quart Dutch Oven, add olive oil and butter to melt on medium low heat.
2. Add all sliced onions in pot and sauté gently. Then add salt, thyme and slowly stir.
3. Cook onions for 45 minutes on medium low heat, this is low and slow! The onions need to caramelize, meaning, they should NOT brown or crisp. The end result will be soft and mushy with a light golden color. Stir often and if you notice the onions turning brown, turn down the heat.
4. Preheat oven to 350 degrees.
5. Add stock to onions, cover the pot and simmer for another 20 minutes.
6. Cut bread slices into cubes (bread should ideally be a day old, if still soft in the middle, toast the slices on a cookie sheet for 10 minutes at 350 degrees in the oven).
7. Place bread in bowl (one slice cubed per bowl).
8. Ladle approximately 2 ladles’ full of onion soup over the bread cubes.
9. Sprinkle some shredded Fontina cheese on top, just to cover. If you like it cheesier, add more!
10. Sprinkle the Parmigiana, just a little to cover and a teaspoon of fresh parsley.
11. Place bowls on cookie sheet and bake in the 350 degree oven for 15 – 20 minutes, until the cheese melts and is golden brown on top.
12. WARNING: The soup will be VERY HOT! So be careful and let it sit a few minutes before you serve!!!

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Onions Before...



Onions After!

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Finished Soup with Cabbage & Celery Slaw

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Handmade & Locally Sourced