

# HOW TO MAKE FRENCH ONION SOUP

Lou Sansevero - Ferron, UT

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## Pick Your Fave

Almost any onion variety will give you the rich flavor of this classic soup. Try Spanish, yellow or white onions – leeks will work, too - but use sweet onions sparingly as their sweetness can overpower the finished product.

## Low & Slow

Patience is key – if you brown the onions too quickly, you won't extract the natural sugars and the soup will end up thin, flat and boring.

## Freeze It

Caramelized onions freeze beautifully, so why not double the batch and store half for a meal later on? Completely cooked soup can be frozen up to six months. Omit the bread and cheese, let cool and freeze.

## To - Do's (and Ta-Da's)

- The onions are the backbone of this dish, so don't skimp on them. It may look as if you have too many, but don't let that fool you. They'll cook way down during caramelizing.
- A hearty full-bodied wine adds complex flavor to this soup. Port, a slightly sweet fortified wine, pairs well with onion and Gruyere cheese.
- Ladling soup over the bread keeps it moist. If you prefer a crispy topping to crunch through, top the soup with baguette slices and cheese, then broil.

**GRUYERE IS THE CLASSIC** cheese for this soup, but if you have it on hand, use a sharp Swiss cheese instead.

**TO MAKE THIS SOUP VEGETARIAN**, add water or vegetable broth and a couple of dashes of soy sauce in place of the beef broth.

**ANY HEARTY BREAD CAN BE USED**, but make sure to cut it so it fits in the soup bowl. Toast the slices until golden brown.

## SLOW COOKER MAGIC!

Did you know that you can caramelize onions in the slow cooker? Slice the onions and toss with olive oil, butter and salt. Cover and cook on LOW heat for ten hours. For richer flavor, continue cooking with the lid ajar for three to five hours.