

# French Onion Soup

*Lou Sansevero - Ferron, UT  
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## Servings: 12

*5 tablespoons olive oil, divided  
1 tablespoon butter  
8 cups (three pounds) onions, thinly sliced  
3 cloves garlic, minced  
1/2 cup port wine  
2 cartons (32 ounces ea) beef broth  
1/2 teaspoon pepper  
1/4 teaspoon salt  
24 slices French bread baguette  
(1/2-inch thick)  
2 large cloves garlic, peeled and halved  
3/4 cup (3 ounces) Gruyere or Swiss cheese, shredded*

## Preparation Time: 20 minutes

### Cook Time: 2 hours

In a Dutch oven, heat two tablespoons of the oil and the butter over medium heat. Add the onions. Cook and stir until softened, 10 to 13 minutes. Reduce the heat to medium-low. Cook, stirring occasionally, until deep golden brown, 30 to 40 minutes. Add the minced garlic. Cook for 2 minutes longer.

Stir in the port wine. Bring to a boil. Cook until the liquid is reduced by half. Add the broth, pepper and salt. Return to a boil. Reduce the heat. Simmer, covered, stirring occasionally, for one hour.

Meanwhile, preheat the oven to 400 degrees. Place the baguette slices on a baking sheet. Brush both sides with the remaining oil.

Bake until toasted, 3 to 5 minutes on each side. Rub the toasts with halved garlic.

To serve, place twelve eight-ounce broiler-safe bowls or ramekins on baking sheets. Place two toasts in each. Ladle with the soup. Top with cheese.

Broil four inches from the heat until the cheese is melted.

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Per Serving (excluding unknown items): 113 Calories; 7g Fat (57.1% calories from fat); 3g Protein; 9g Carbohydrate; 1g Dietary Fiber; 3mg Cholesterol; 270mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Vegetable; 1 1/2 Fat.