

# Simple French Onion Soup

## Ingredients

- 1 baguette (sliced into 1-inch thick pieces)
- 2 Tbsp unsalted butter
- 1 Tbsp olive oil
- 4 medium yellow onions, thinly sliced
- 6 cups stock (beef, chicken or mixed)\*
- 8 ounces cheese, Swiss or Gruyère, grated and divided

Preheat broiler. You will need 4 bowls that can be put under the broiler.

## Instructions

1. Toast baguette slices under the broiler until golden brown. Remove from oven.
2. Melt the butter and oil in a large pot over medium-low heat. Add the onions and cook until medium brown.
3. Add the stock and simmer at a low boil for about 15 minutes. Taste before adding salt (see Tip below) and pepper.
4. Divide the bread slices between 4 bowls and sprinkle with 1 tablespoon grated cheese per bowl. Ladle the soup into the 4 bowls over the bread and cheese (they should be full). Sprinkle the rest of the cheese on top and along the lips of the bowls.
5. Place on a foil-lined baking sheet; place in 400°F preheated oven, up to 25 minutes. Check often to make sure they don't burn. The cheese should be brown and puffy.

\* If you don't have enough stock, start with 1 tablespoon of [Better Than Bouillon](#), beef and/or chicken, with 6 cups of water. You may **not** need to add additional salt.

## Tips

- Try sweet onions like Vidalias. Their sweetness adds a totally different level of flavor.