French Onion Soup

Description

About as good as it gets! This is the version of French Onion Soup that people seek when they go to restaurants.



Summary

Yield: 4
Prep Time: 1 1/2 hours
Category: Soups
Cuisine: American
Tags: Football Alan

Ingredients

- 4 tbsp butter
- 1 tsp salt
- 2 large red onions thinly sliced
- 2 large sweet onions thinly sliced
- 48 oz chicken broth
- 14 oz beef broth
- 1/2 cup red wine
- 1 tbsp worcestershire sauce
- 4 thick slices french bread or big croutons
- 1 tbsp balsamic vinegar
- 8 slice gruyere cheese
- 1/2 cup grated asiago cheese
- 4 pinch paprika

Instructions

Melt butter in a large pot over medium-high heat.

Stir in salt, red onions and sweet onions.

Cook 35 minutes, stirring frequently, until onions are caramelized and almost syrupy. This is important - take as long as it needs to become caramelized and syrupy.

Mix chicken broth, beef broth, red wine and Worcestershire sauce into pot.

Bundle the parsley, thyme, and bay leaf with twine and place in pot.

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Simmer over medium heat for 20 minutes, stirring occasionally.

Remove and discard the herbs.

Reduce the heat to low, mix in vinegar, TASTE, and then season with salt and pepper if needed.

Cover and keep over low heat to stay hot while you prepare the bread.

Preheat oven broiler.

Arrange bread slices on a baking sheet and broil 3 minutes, turning once, until well toasted on both sides.

Remove from heat; do not turn off broiler.

Arrange 4 large oven safe bowls or crocks on a rimmed baking sheet.

Fill each bowl 2/3 full with hot soup.

Top each bowl with 1 slice toasted bread, 2 slice Gruyere cheese and 1/4 of the Asiago or mozzarella cheese.

Sprinkle a little bit of paprika over the top of each one.

Broil 5 minutes, or until bubbly and golden brown.

As it softens, the cheese will cascade over the sides of the crock and form a beautifully melted crusty seal.

Serve immediately!