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Homemade French Onion Soup

Introduction

French onion soup is a classic dish that warms the heart and soul. With its rich, savory

flavors and comforting texture, it has become a favorite among soup lovers. This homemade version captures the essence of traditional French cooking, featuring caramelized onions, hearty broth, and a touch of cheese, making it a perfect choice for a chilly evening or a cozy gathering.

Detailed Ingredients with measures

Onions: 4 large, thinly sliced
Butter: 4 tablespoons
Olive oil: 1 tablespoon
Garlic: 2 cloves, minced
Beef broth: 6 cups
Chicken broth: 2 cups
Thyme: 1 tablespoon, fresh or 1 teaspoon dried
Bay leaf: 1
Salt: to taste
Black pepper: to taste
Baguette: 1, sliced
Gruyère cheese: 1 cup, grated

Prep Time

Prep time for this delicious soup is approximately 15 minutes, allowing you to gather all your ingredients and slice your onions.

Cook Time, Total Time, Yield

Cook time is around 1 hour, as you will need to caramelize the onions properly to develop the rich flavor. The total time for the entire process will be about 1 hour and 15 minutes. This recipe yields approximately 6 servings of delicious homemade French onion soup.



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Detailed Directions and Instructions

Step 1: Prepare the Onions

Slice the onions thinly. Aim for uniform slices to ensure even cooking.

Step 2: Caramelize the Onions

In a large pot, melt butter over medium heat. Add the sliced onions and stir to coat. Cook for about 15 minutes, stirring occasionally until they become soft and translucent.

Step 3: Add Sugar and Salt

Sprinkle sugar and salt over the onions. Continue cooking for an additional 30-40 minutes. Stir frequently until the onions turn a deep golden brown.

Step 4: Add Garlic

Once the onions are caramelized, add minced garlic to the pot and cook for 1-2 minutes until fragrant.

Step 5: Deglaze the Pot

Pour in the white wine to deglaze the pot. Scrape the bottom of the pot to release any browned bits. Allow the wine to simmer for about 5 minutes.

Step 6: Add Broth

Stir in the beef broth and bring the mixture to a boil. Reduce the heat to low and let it simmer for 30 minutes.

Step 7: Toast the Bread

While the soup simmers, preheat the oven to 350°F (175°C). Place slices of bread on a baking sheet and toast in the oven for about 10 minutes until golden brown.

Step 8: Melt Cheese

After toasting the bread, remove it from the oven and top each slice with shredded cheese. Return to the oven for an additional 5 minutes until the cheese is melted and bubbly.

Step 9: Serve the Soup

Ladle the soup into bowls and place the cheesy bread on top. Serve hot.

Notes

Tip 1: Onion Selection

Use yellow or sweet onions for the best flavor in French onion soup.

Tip 2: Broth Options

For a richer taste, consider using homemade beef broth or a combination of beef and chicken broth.

Tip 3: Cheese Variety

Gruyère cheese is traditional, but you can also use Swiss or mozzarella as alternatives.

Tip 4: Storage Instructions

Leftover soup can be stored in the refrigerator for up to 3 days. Reheat before serving, but avoid reheating with the cheese on top. Add fresh cheese when serving.



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Cook techniques



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