



French Onion Soup



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Introduction

French onion soup is a classic dish that warms the heart and soul. Its rich flavor comes from perfectly caramelized onions, a savory broth, and a topping of melted cheese. This delectable soup is perfect for any occasion, whether it's a cozy dinner at home or a gathering with friends. In this article, we will walk you through a delightful French onion soup recipe that will impress your family and friends alike.

Detailed Ingredients with measures

For this French onion soup, you will need the following ingredients:

- 4 large onions, thinly sliced
- 4 cups beef broth
- 2 tablespoons unsalted butter
- 1 tablespoon olive oil
- 1 teaspoon sugar
- 1 tablespoon all-purpose flour
- 1/2 cup dry white wine (optional)
- 1 teaspoon dried thyme
- Salt and pepper, to taste
- 4 slices of baguette
- 1 cup grated Gruyère cheese

Prep Time

The prep time for this French onion soup is approximately 15 minutes. This includes slicing the onions and gathering all of your ingredients.

Cook Time, Total Time, Yield

The cook time is around 45 minutes to 1 hour. The total time from start to finish is about 1 hour and 15 minutes. This recipe yields about 4 servings, making it a perfect dish to share with loved ones. Enjoy the comforting flavors of this traditional French dish that will have everyone asking for seconds!



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Detailed Directions and Instructions

Step 1: Prepare the Onions

Slice the onions thinly, making sure to remove any tough outer layers. Aim for uniform slices to ensure even cooking.

Step 2: Cook the Onions

In a large pot, melt the butter over medium-low heat. Add the sliced onions and stir to coat them in the butter. Cook the onions, stirring occasionally, for about 15-20 minutes until they become soft and translucent.

See also Meringue Ice Cream

Step 3: Caramelize the Onions

Reduce the heat to low and continue to cook the onions for about 30-40 minutes. Stir frequently to allow the onions to caramelize evenly, developing a rich, deep color.

Step 4: Add the Flour

Once the onions are caramelized, sprinkle the flour over the onions. Stir well to combine and cook for an additional 2-3 minutes.

Step 5: Deglaze the Pot

Slowly pour in the broth while stirring to ensure no lumps form. Scrape the bottom of the pot to release any flavorful bits stuck to it.

Step 6: Add Seasoning

Mix in the Worcestershire sauce, bay leaf, salt, and pepper. Bring the soup to a simmer and let it cook for 30 minutes, stirring occasionally.

Step 7: Prepare the Toast

While the soup simmers, preheat your oven to 350°F (175°C). Slice the baguette into thick slices and place them on a baking sheet. Toast them in the oven for about 10 minutes until golden.

Step 8: Add Cheese

Once the soup is done simmering, remove it from the heat. Ladle the soup into oven-safe bowls, topping each with a slice of toasted baguette and a generous amount of grated cheese.

Step 9: Broil the Soup

Place the bowls on a baking sheet and put them under the broiler in the oven. Broil until the cheese is bubbled and golden brown, about 2-3 minutes. Watch closely to prevent burning.

Step 10: Serve

Carefully remove the bowls from the oven and let them cool slightly before serving. Enjoy your French onion soup hot.

Notes

Note 1: Cheese Options

Traditionally, Gruyère cheese is used for topping, but you can substitute with Swiss or mozzarella if preferred.

Note 2: Broth Options

For a more intense flavor, consider using homemade beef broth; however, vegetable broth works for a vegetarian version.

See also [Gumbo Greens with Cabbage](#)

Note 3: Storage

Leftover soup can be stored in the refrigerator for up to 3 days. Reheat before serving and toast fresh bread when ready to eat.

Note 4: Caramelization Time

The longer you caramelize the onions, the richer the flavor of the soup will be. Adjust cooking time based on your taste preference.

Note 5: Serving Size

This recipe serves approximately 4-6 people, depending on portion size. Adjust the ingredients accordingly for larger gatherings.



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Cook techniques

Caramelizing Onions

Caramelizing onions slowly over low heat enhances their sweetness and develops a rich flavor profile essential for a great French onion soup.

Deglazing

Deglazing is the technique of adding liquid (such as broth or wine) to the pan after sautéing onions to lift the flavorful browned bits stuck to the bottom. This contributes depth to the soup's flavor.

Layering Flavors

Building layers of flavor by adding a variety of ingredients at different stages (like broth, herbs, and seasonings) ensures a well-rounded and satisfying soup.

Broiling Cheese

Broiling the topped cheese at the end creates a golden, bubbly crust that is both visually appealing and adds a deliciously indulgent texture to the soup.

FAQ

Can I use a different type of onion for French onion soup?

Yes, while yellow onions are traditional, you can experiment with sweet onions or even red onions for a different flavor profile.

How can I make this soup vegetarian?

You can substitute beef broth with vegetable broth to maintain the essence of the soup while keeping it vegetarian.

Can I prep this dish in advance?

Yes, the soup can be made in advance and stored in the refrigerator. Just reheat it before serving and add the cheese topping just before

broiling.

See also Carpathian Cake with Pea Choux Pastry

What type of bread is best for topping?

A hearty bread like a French baguette or sourdough works well for making a sturdy topping that absorbs the soup without disintegrating.

How long should I cook the onions?

Cook the onions slowly over low heat for about 30 to 40 minutes until they are caramelized and golden brown.



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Conclusion

French onion soup is a timeless classic that delights with its rich flavor and comforting warmth. Perfect for any season, it showcases the beautiful balance of sweet caramelized onions, savory broth, and melted cheese. Whether served as a starter or a main course, this soup can easily elevate your dining experience.

More recipes suggestions and combination

Cheesy Garlic Bread

Pair your French onion soup with cheesy garlic bread for a satisfying meal. The crunchy, buttery goodness complements the rich flavors of the soup perfectly.

Croutons with Herbed Butter

Add crispy croutons made with herbed butter to your soup for an extra layer of texture and flavor. They provide a delightful crunch against the smooth onion broth.

Classic Caesar Salad

A classic Caesar salad is a great side to serve with French onion soup. The creamy dressing and crisp romaine lettuce add a refreshing contrast to the warm soup.

Roasted Vegetable Medley

A medley of roasted vegetables can add a nutritious and colorful side to your meal. The roasted flavors enhance the overall dining experience.

Quiche Lorraine

Serve a slice of quiche Lorraine alongside your French onion soup for a hearty pairing. The creamy filling and flaky crust create a delicious combination with the soup.

Beef Bourguignon

For a more substantial meal, consider serving beef bourguignon with your soup. The rich, slow-cooked beef dish complements the flavors of the onion soup beautifully.



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