

The Best French Onion Soup



I have a few menu items that I make sure to sample whenever I go to a new restaurant. French onion soup is one of them.

I've experimented with various onions and techniques, and this is what I've come up with as my best French Onion soup for 2 people.

Ingredients

- 1 medium to large red onion
- 2 cups shredded Gruyere cheese
- 1 tsp sugar
- 1 tbsp Kerrygold salted butter
- 1/4 tsp salt
- 2 tbsp Better than Bouillion, beef flavor
- A baguette, sliced into 1/2" inch slices
- 2 soup tureens

Method

1. Turn oven on to 325° F
2. Take the cut slices of baguette and place on a baking sheet. Bake until the slice is completely toasty and crunchy, about 10 minutes.
3. Slice the red onion into thin slices . Take a medium cast iron pot and heat up on medium-high heat and once hot (but not too hot!) melt the butter and place all the onions into the pan. Add sugar and salt, and cover with a lid.
4. Cook the onions, stirring every minute or so. Once the onions are much softer and cooked through, leave off the cover and allow the onions to caramelize and brown (that's where the bit of sugar helps!). Keep stirring until dark sweet and brown, about 10-15 min.
5. When the onions are done, add about two cups of boiled water to the onions, and add the beef bouillion. Stir until the bouillion is completely dissolved, and then taste to make sure it's all salty enough. Bring to a boil and then put aside.
6. Turn the oven temperature up to 425° F.
7. Now we assemble the soup. Add about a third of a cup of the gruyere cheese to the bottom of each tureen. Add a lot of the onions from the soupy broth on top of the cheese. Then add some soup, until the tureen is about halfway full. Then add slices of toasted baguette until almost at the top of the tureen. Add some more onions (but not as many as at the bottom!) and then more soup. Now it's time for cheese. Layer on lots of cheese.
8. Place both soup tureens on a baking sheet and carefully place in the oven on a middle or high rack. Depending on your oven, bake about 10 min or until the cheese is nice and melted.

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