



## Elegant French Onion Soup with Sourdough Crust

### Ingredients:

- 3 tablespoons unsalted butter, chunked
- 6 large yellow onions
- 1 teaspoon sea salt and ¼ teaspoon sea salt
- ½ cup dry Sherry
- 4 cups high quality low-sodium chicken broth
- 2 cups high quality beef broth
- 6 sprigs fresh thyme, bundled and tied with kitchen string
- 1 bay leaf
- ground black pepper, to taste
- 1 sourdough baguette, cut into ½ inch slices
- 8 oz shredded Gruyere cheese



## Directions:

- Place oven rack to the bottom center position.
- Preheat oven to 400 degrees.
- Generously coat the inside of a heavy-bottomed large Dutch oven with non-stick cooking spray.
- Peel onions and cut them in half. Then, put pieces sliced side down and cut ¼ inch wedges by cutting across the center like a pizza.
- Put butter, then onions and salt in the pot.
- Cover and bake in preheated oven for one hour.
- Remove from oven and stir, scraping the bottom and sides of pot.
- Position the lid off-center on the pot and return it to the oven to cook until the onions are golden brown (about 1 ½ hours).
- After about 1 hour of cooking, stir and scrape bottom and sides of pot, then return it to the oven for the last ½ hour.
- Remove pot from oven and place it on range burner over medium-high heat.
- Cook for 15-20 minutes until liquid is evaporated and onions are browned, scraping sides and bottom of pot frequently.
- Reduce heat to medium and continue to cook and scrape for 6-8 minutes until bottom of pot is completely covered in a dark crust.
- Stir in ¼ cup water and continue to cook and scrape (dark crust should release into water as you scrape).
- Continue until another layer of crust has developed on the bottom of the pan and the liquid is evaporated.
- Repeat the deglazing process two or three more times until the dark layer is thick and onions are a dark brown.
- Repeat the step one more time, but with the Sherry instead of water.
- Add broths, 2 cups of water, thyme, bay leaf and ½ teaspoon salt to pot, scraping any remaining bits of crust from bottom and sides of pot.
- Bring soup to a boil over high heat, then reduce heat to low, cover and simmer for 30 minutes.
- Meanwhile, prepare the sourdough croutons by first arranging the slices on a baking sheet in a single layer.
- Return oven rack to center position.
- Toast bread in the 400 degree oven for about 10 minutes or until the edges are golden brown and the center is very dry.
- Reposition the oven rack again, six inches from top element broiler.
- Soup should be done simmering by now, so turn heat off, remove herbs and season with salt and pepper to taste.
- Fill individual oven/broiler safe crocks (the ones with handles make it much easier) with soup.
- Gently place two slices of toast on top of soup. Sprinkle toast with Gruyere cheese.
- Broil for 3-5 minutes or until cheese is melted and the edges are bubbled.
- Remove from oven to cool five minutes before serving.