

French Onion Soup

From The Joy of Cooking by Irma S. Rombauer



The secret to this beloved classic is long, slow cooking of the onions to allow their natural sugars to caramelize; this gives the soup its characteristic depth of flavor and rich mahogany color.

Heat in a soup pot over medium-low heat until the butter is melted:

--2 Tbsp. unsalted butter

--2 Tbsp. olive oil

Add and stir to coat:

--5 medium onions, thinly sliced

--Pinch of dried thyme

Cook, stirring occasionally, and keeping a vigilant eye on the onions so they do not scorch, over medium heat. As soon as they start to brown, after about 15 minutes, reduce heat to medium-low and continue to cook, covered, stirring more often, until onions have a rich brown color, about 40 minutes.

Stir in:

--2 Tbsp. dry sherry or cognac

Increase the heat to high and cook, stirring constantly, until all the sherry has cooked off. Stir in:

--3 1/2 cups stock (vegetable, chicken, or beef)

Bring to a boil, reduce the heat, and simmer, partially covered, for 20 minutes. Season with:

--1 to 1 1/2 tsp. salt

--1/4 to 1/2 tsp. ground black pepper

Place 8 ovenproof soup bowls or crocks on a baking sheet. Ladle the hot soup into the bowls and top each serving with:

--1 to 3 slices French bread, toasted if fresh

--3 Tbsp. grated Gruyère or Swiss cheese

Broil or bake in a 450 degree oven until the cheese is melted and starting to brown. Serve immediately.