

French Onion Soup



This is a classic recipe and can be served individually or family style. This soup is often the choice as a late night snack at a French wedding.

Ingredients

- 2 1/2 lbs good quality onions
- 2 ozs butter
- 2 cloves garlic
- 1 tbsp sugar
- 1 tsp 4 spice
- dash brandy
- 3/4 cup Bouzeron wine
- 2 tbsps flour
- 2 pints of good chicken stock
- 8 slices of baguette
- 3 cups grated cheese (comté or gruyère)

Directions

Slice or dice the onions, place in a heavy bottomed pot with the butter and cook until soft and golden.

Add the grated garlic, sugar, spice, brandy. Allow to cook out and infuse the flavors.

Add the wine, again cook out and then add the flour, slightly brown before adding the chicken stock.

Simmer for 45 mins, check seasoning. Add a small dash of vinegar if required.

Slice the baguette and place on top of the soup. Add the cheese and grill.