

## *French Onion Soup*

The key to making good French onion soup is to take the time to caramelize the onions.

### **Ingredients**

4 large sweet onions  
8 cups beef broth  
Olive oil  
Rosemary  
Black pepper  
2 shots of brandy  
1 shot of sherry  
Baguette  
Gruyere cheese  
Salt

### **Utensils**

Knife and cutting board  
Measuring cup  
Measuring spoons  
Frying pan  
Spatula  
Shot glass  
Soup pot with lid  
Cookie sheet  
Cheese grater  
Soup ladle

This dish is seasoned to taste. Peel and thinly slice the onions. If using fresh rosemary finely chop it. Grate the cheese. Make the beef broth. Good beef broth can be bought in the store. The dish can be prepared up to this point in advance. Put 1 Tbs. of olive oil per onion in the frying pan along with a pinch of salt and heat on low. Add the onions and cook slowly on low heat to caramelize them. Caramelize the onions in batches so as not to crowd the pan. The trick to caramelizing the onions is to cook them slow on low. The longer they cook the more flavorful they will be. This can take 15 to 30 minutes per batch. Place the caramelized onions in the soup pot and add the beef broth. Add the black pepper, rosemary, brandy, and sherry. Bring to a boil then lower the heat. Simmer for a few hours. Preheat the oven to broil. Slice the baguette and place the slices on a cookie sheet. Cover the slices of bread with the grated cheese and place the cookie sheet under the broiler. Broil until cheese is melted and lightly browned. Remove from the oven. Serve the soup hot with a cheese-covered slice of baguette floating on top.