

FRENCH ONION SOUP

Julia Child

comments

This isn't an easy recipe, but it's worth the effort.

notes

Count on 2-1/2 hours from start to finish. Liquid can be made ahead of time and heated up for final serving, and toasted bread may be made way ahead, to shorten time.

Preheat oven before making croutons to 325 degrees.

When getting ready to serve soup, preheat oven to 325 degrees again. 8 servings.

Ingredients

prepare in advance

Cut 1/2" thick (12-16 slices)
Slice thinly
Measure and/or have ready

French Bread
 1-1/2 lbs. (about 5 Cups) yellow onions
 2 qts. (64 oz.) brown stock (canned beef bouillon or half water, half stock). I use 5 cans Campbells beef bouillon plus 12 oz. water
 1/2 C dry white wine or dry vermouth
 cut pieces of garlic
 3 T butter
 1 T melted butter
 3 T flour
 1 tsp. extra virgin olive oil
 1 T oil
 1/4 tsp. sugar
 1 tsp. salt
 3 T cognac
 8 T grated raw onion
 4 C grated Swiss, or Swiss and fresh-grated parmesan, (or more), if you like it to spill over the sides

complete recipe

Toast bread: place the slices in one layer in a roasting pan in 325 degree oven, until thoroughly dried out and lightly browned (10 minutes or less; watch).

Baste each side with the 1 tsp. of olive oil and continue baking 10-15 min. more (watch).

Rub each piece with cut garlic after toasting.

Soup: Cook the onions in a heavy bottomed, 4 qt. *covered* saucepan with the 3T butter and the 1T oil, for 15 minutes.

Uncover; raise heat to moderate; stir in the salt and sugar (helps onions brown).

Cook 30-40 minutes, stirring frequently until onions turn an even, deep, golden brown.

Sprinkle in the flour and stir for 3 minutes.

Bring the brown stock to a boil.

Off heat, blend in the boiling brown stock to the onions.

Add the white wine with salt and pepper to taste.

Simmer, partially covered for 30-40 minutes. Correct seasoning.

Set aside until ready to serve.

Serving Soup: Stir in cognac; bring soup to boil and pour into soup pots.

Stir in 2 oz. cheese for each serving (16 oz. total) and 1 T grated raw onion (8T total).

Bake 20 minutes 325 degrees.

When ready to serve:

Float one (two if small) rounds on top of soup.

Spread the remaining 2 C cheese evenly over tops.

Sprinkle with the melted butter.

Set under preheated broiler for a minute or two to brown the top.