

Reckless In The Kitchen

French Onion Soup

Recipe slightly adapted from [Tyler Florence's recipe for French Onion Soup](#)

Ingredients:

- 1/2 cup unsalted butter
- 4 onions, chopped
- 2 garlic cloves, chopped
- 2 bay leaves
- 2 fresh thyme sprigs (or 1 tsp of dried thyme)
- Kosher salt and freshly ground black pepper to taste
- 3/4 cup red wine
- 3 heaping tablespoons all-purpose flour
- 2 quarts beef broth
- 1 baguette, sliced
- 1/2 pound grated Gruyere

Directions:

In a large pot melt the butter over medium heat. Once the butter is melted add the onions, garlic, bay leaves, thyme, salt, and pepper.

Cook the onions over medium heat, stirring frequently, for about 20 minutes. At this point the onions will have released a lot of liquid. Increase the heat very slightly and cook until the liquid mostly evaporates and the onions are caramelized on the bottom and sides of the pan.

Next add the wine to the pot and bring to a boil. Then, reduce the heat and simmer until the liquid is mostly cooked off (about 20-25 minutes).

Remove the bay leaves (and thyme sprigs if using fresh thyme). Reduce the heat to low and sprinkle the flour over the onions and give them a stir. Allow the flour to cook for 10 minutes.

Now, add the beef broth to the onion mixture. Gently scrape the bottom of the pot to remove any yummy brown bits into the soup. Increase the heat to bring to a simmer and cook for 10 minutes. Season with salt and pepper to taste.

To make the croutons take slices of baguette and arrange on a baking sheet. Sprinkle the slices of bread the grated cheese of your choice and place under the broiler until the cheese is melted and slightly golden brown.

Serve the soup with 3-4 croutons on top.