

# FALL

## French Onion Soup

*Liza makes the yummiest French onion soup. We made it from bone broth from a roast that we made for Peter's birthday, and it was SO SO good! She had to add beef bouillon and water because we didn't have enough broth, but you don't have to use that. Julia wanted this soup for her last dinner before leaving on her mission.*

4 large yellow onions, finely sliced (NOT white onions)

4 tablespoons butter (half a stick)

about 1 teaspoon salt

8 cups (or so) beef broth (we prefer "Better Than Bouillon" soup base from Costco mixed with water if you don't have fresh bone broth/beef soup stock—add more base per water ratio than it calls for)

8 thick slices of loaf (baguette) good quality artisan French bread (too squishy doesn't hold up in the soup)

8 Swiss cheese slices

Slice onions with a mandolin, about 1/8" thick. Then chop those slices in half. In a large dutch oven (Le Creuset-type enamel cast iron pot)/stock pot over medium high, melt butter and add sliced onions. Add salt. Cook until onions are softened/translucent, and then reduce heat to medium or medium low, depending on your stove. Stir patiently every 5 minutes for an hour until onions are caramelized—a golden color. Scrape the bottom each time so the onions don't burn. Add beef broth. Stir and deglaze (scrape all the goodness off the bottom of the pot to enrich the flavor). If the flavor isn't as rich as you'd like, add a little more of the soup base.

When the soup is about ready, toast the bread on both sides. Place the soup in oven-safe bowls or mugs and place on a baking sheet. Put the bread slices on top of each bowl with a slice of Swiss cheese on top. Broil on high until cheese is bubbly and slightly golden brown on the edges.

*Bon appétit!*

Yield: 8 servings.

*Serving Suggestion: soup and a crisp green salad and fresh Balsamic vinaigrette*