



FRENCH ONION SOUP BY CAPITAL GRILLS

INGREDIENTS (SERVES FOUR)

- 5 onions (about 4 lbs)
- 9 cloves of garlic, minced
- 3 Tablespoons of butter
- Fresh sprigs of thyme, tied with kitchen twine
- 1 Bay leaf
- 3 cups of chicken broth
- 3 cups of beef broth
- Table salt
- Ground black pepper
- 2 cups of white wine
- 1 small baguette
- 1 cup of Gruyere cheese grated

INSTRUCTIONS

- Melt butter in skillet, and add a layer of onions once butter has melted. Repeating layering onions, while sprinkling salt until all onions have been added. Stir occasionally, until onions are rich brown and reduce to 2 cups.
- 2. Add wine to cover all onions and turn heat to high, reducing mixture to a syrupy consistency. Add beef and chicken broth, and thyme. Reduce heat and simmer for 15 to 20 minutes
- 3. Preheat oven broiler. Arrange bread slices on a baking sheet and broil for 3 minutes, until both sides are well toasted. Remove from broiler; do not turn off broiler. Arrange 4 oven safe crocks with 1 slice of tossed bread, 2 slices of Gruyere cheese.

- 4. Season soup with salt and pepper, remove the thyme and ladle soups into crocks. Place bread on top of soup with grated cheese. Broil until cheese is bubbly and golden, about 2 minutes.