

BON CUISINE

EAT WELL. TRAVEL OFTEN.

GRANDMOTHER'S FRENCH ONION SOUP RECIPE

INGREDIENTS

*Serves 4 people

- 2 medium yellow onions, thinly sliced (not chopped)
- 6 tbsp of butter
- 1/8 cup of flour
- Salt and pepper to taste
- 1 box of beef broth
- 2 cups of shredded Gruyere cheese
- A baguette, well toasted and thickly sliced

PREPERATION

1. Sauté the onions in butter until golden brown.
2. Turn the heat off, add in the flour on top of onions, stirring slowly to mix well.
3. Turn heat back on medium, slowly adding the beef broth, mixing it in well with the flour and onions (be sure there are no lumps). Bring to a boil then simmer for 15 minutes. Add salt and pepper to taste.
4. Put your oven on broil as the soup boils.
5. Grab oven-safe bowls, and place the well-toasted baguette slices at the bottom.
6. Check broth, it should be mildly thick, but not too thin. Add flour if need be.
7. Spoon in the broth on top of the baguette slices and the bread should float to the top. If not pull up with a spoon to the surface.
8. Sprinkle shredded Gruyere cheese on top and place in oven for 10 minutes or until the cheese is golden brown and sizzling.
9. Enjoy!

Notes from Grandmother:

- + Never leave the kitchen! Always watch over the onions.
- + Cooking requires patience.
- + Be your own judge for the quantities and portions.
- + Be careful with the salt in the broth, as the cheese on top will be salty.