French Onion Soup

A light onion soup topped with bread and cheese
Yield:

8 servings (about 3/4 cup each)
Ingredients:

3 tablespoons butter, divided
2 large sweet onions, cut in half and sliced
2 cloves garlic, minced
2 tablespoons all-purpose flour
4 cups beef broth*
3/4 teaspoon dried thyme
1 teaspoon sugar
1/8 teaspoon black pepper
2 tablespoons sorghum, optional
1/3 cup white wine, preferably a dry white wine
salt, to taste
Very dry bread or croutons, for serving**
Shredded Parmesan cheese or mozzarella cheese, for serving
Instructions:

1.
Saute onions and garlic in 1 tablespoon butter until onions are tender.
Add the remaining 2 tablespoons of butter and stir until melted.

2. Stir flour into the butter and onion mixture. Add the beef broth,
thyme, sugar, pepper, sorghum (if using), and wine. Bring to a boil
while stirring, and simmer for a couple minutes.

3. Add salt to taste. Spoon soup into bowls (6-ounce glass custard
bowls work well for small servings!) and top with some dry

bread and
shredded cheese. Serve immediately!

Additional Notes:

*You
can make your own beef broth using about a cup of leftover roast beef
and some water. Add in the garlic and pepper (called for in this recipe)
and simmer at least 45 minutes. Add enough additional water to make 4
cups of broth. Leave the beef in with the broth when you add it to the
soup.

**The best bread to use is homemade day-old Italian or dense white bread. Slice it thinly, lay on a cookie sheet, and dry in the oven (set at 200 degrees) until it’s really super dry (rock hard!). If I’m planning ahead for this soup for guests, I make a long skinny loaf of dense Italian bread, slice it thinly, and dry. Then there are cute little slices to put on each bowl!



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This recipe is from Tammy’s Recipes.