

FRENCH ONION SOUP GRATINEED

Prepared by: Matthew Nelson, November 2017

Source: The Way to Cook

Makes: About 2 ½ quarts, serving 6

3 Tablespoons butter
1 Tablespoon light olive oil or fresh peanut oil
8 cups thinly sliced onions (2 ½ pounds)
½ teaspoon each salt and sugar
2 Tablespoons Flour
2 ½ quarts homemade beef stock (2 cups should be hot)
4-5 Tablespoons Cognac, Armagnac or good brandy
1 cup dry white French vermouth

12 or more hard toasted French bread slices
1 to 2 ounces of very thinly sliced Swiss Cheese
¾ to 1 cup finely grated Swiss cheese or Parmesan

Browning the onions – Set the saucepan over moderate heat with the butter and oil; when the butter has melted, stir in the onions, cover the pan, and cook slowly until tender and translucent, about 10 minutes. Blend in the salt and sugar, raise heat to moderately high, and let the onions brown, stirring frequently until they are a dark walnut color, 25 to 30 minutes.

Simmering the soup – Sprinkle in the flour and cook slowly, stirring, for another 3 to 4 minutes. Remove from heat, let cool a moment, then whisk in 2 cups of hot stock. When well blended, bring to a simmer, adding the rest of the stock, the cognac, and the vermouth. Cover loosely, and simmer very slowly 1 ½ hours adding a little water if the liquid reduces to much. Correct seasoning.

May be prepared in advance; chill uncovered then cover and refrigerate or freeze.

Original recipe: Preheat oven to 425 degrees and set rack in lower part. Line the bottom of a casserole with half of the bread and thin slices of cheese. Ladle in the soup and float over it the remaining bread and grated cheese. Bake for 20-30 minutes, until cheese has melted. Serve immediately.

Matthew's version – Ladle soup into individual ramekins. Top with toasted bread and swiss cheese. Either broil until cheese bubbles or use a butane torch.

