

# ***French Onion Soup***

**[insert something witty about French onion soup here]**

- Servings - 8
- Prep time - 15 minutes
- Cook time - 90 minutes

## **Ingredients**

- 2 tablespoons butter
- 1 tablespoon olive oil
- 3 large onions, thinly sliced
- 3 large cloves garlic, minced
- 1 teaspoon salt
- 2 tablespoons flour
- 6 cups beef stock
- 2 bay leaves
- ½ cup red wine
- 1 teaspoon fresh thyme
- ½ teaspoon black pepper
- Croutons
- Provolone cheese slices

## **Protocol**

1. Heat the butter and oil in a large pot over high heat. Add the onions and garlic and cook for 5 minutes. Add the salt and turn down to low. Allow the onions to cook down until caramelized for about 45 minutes, stir occasionally.
2. Add in the flour and cook for one minute. Add in the beef broth, bay leaves, red wine, thyme and pepper and simmer for 20 minutes.
3. Spoon the soup into oven safe bowls and top with the croutons and cheese. Place under the broiler until the cheese becomes melted and golden brown.
4. Serve and enjoy!