

# French Onion Soup

This has long been a go-to soup for Nana, but she's started making the recipe even more special by adding her homemade beef bone broth. If you don't want to make your own bone broth, use beef broth or stock that you are familiar with.

Just a note: Nana has started toasting the French bread and cheese, then serving them on the side so that each person can put their bread in the soup when they want. Nana likes her bread to soak up the flavors of the soup without letting it get too soggy, but everyone has their own opinion about when the bread should go on top. Have we mentioned that we are opinionated about our food?

## Ingredients

8 cups onions, thinly sliced  
8 tablespoons butter  
3 tablespoons flour  
3 quarts beef bone broth (or any beef broth/stock)  
½ teaspoon salt  
½ teaspoon pepper  
2 cloves of garlic  
1 teaspoon sugar  
1 cup red wine  
French bread  
olive oil  
gruyere cheese, grated  
Parmesan, grated



## Instructions

- ❖ After slicing the onions, sauté them in the butter until they are caramelized.
- ❖ Add the flour and stir.
- ❖ Add 2 cups of bone broth and stir until thickened.
- ❖ Add remaining broth, salt, pepper, garlic, sugar, and wine; bring to a boil.
- ❖ Cover and simmer for 30 minutes to an hour.
- ❖ Cut your French bread into ½-inch thick slices.
- ❖ Drizzle each slice of French bread with olive oil, then toast using the broiler.
- ❖ Combine the cheeses and cover each slice of French bread while it is still hot.
- ❖ Toast the cheeses under a broiler until it's melted.
- ❖ After the soup is done simmering, adjust the seasoning.
- ❖ When it is time to serve, ladle a serving of hot soup into each bowl and serve with a slice of toasted cheesy French bread on the side.

  
*Nana's Kitchen*  
Made With Love and Purpose

"O taste and see that the LORD is good: blessed is the man that trusteth in him."  
Psalm 34:8