

Creamy French Onion Soup with Velveeta and Cheddar - A Cozy Twist on the Classic

French Onion Soup ???



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15 min

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INGREDIENTS

For the Soup:

2 cups thinly sliced yellow sweet onions

2 tbsp butter

1 can (15 oz) chicken broth

... tsp salt

... tsp freshly ground black pepper

2 chicken bouillon cubes

... cup Velveeta cheese, cubed or shredded

1 $\frac{1}{2}$ to 1 $\frac{3}{4}$ cups white sauce (see below)

Shredded cheddar cheese, for garnish

For the White Sauce:

3 tbsp butter

3 tbsp all-purpose flour

1 $\frac{1}{2}$ cups whole milk

The Role of Each Ingredient:

Onions: Provide the sweet, caramelized base flavor that defines the dish.

Butter: Adds richness and helps caramelize the onions.

Chicken Broth + Bouillon: Deepens the savory foundation of the soup.

Velveeta: Melts smoothly for a creamy, indulgent texture.

White Sauce: Thickens the soup and enhances its heartiness.

Cheddar: Adds sharpness and a savory finish as a garnish.

Step-by-Step Instructions:

? Make the White Sauce:

In a small saucepan, melt 3 tbsp butter over medium heat.

Add 3 tbsp flour and ... tsp salt, whisking constantly until it forms a thick roux.

Gradually pour in 1½ cups milk, stirring until smooth and thickened to a pudding-like consistency. Set aside.

? Prepare the Onion Base:

In a medium saucepan, melt 2 tbsp butter.

Add sliced onions and cook over medium-low heat, stirring often, until they are soft and translucent (about 10-15 minutes).

Add chicken broth, bouillon cubes, salt, and pepper. Stir until bouillon is fully dissolved.

? Combine and Simmer:

Stir in the prepared white sauce and Velveeta cheese.

Cook over medium-low heat, stirring frequently, until the cheese is melted and everything is smooth and well combined.

Reduce heat to low and let the soup simmer for 30-45 minutes, stirring occasionally to allow flavors to meld.

Tips for Success:

DIRECTIONS

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7. ? Combine and Simmer: Stir in the prepared white sauce and Velveeta cheese.
8. Cook over medium-low heat, stirring frequently, until the cheese is melted and everything is smooth and well combined.
9. Reduce heat to low and let the soup simmer for 30-45 minutes, stirring occasionally to allow flavors to meld.
10. Tips for Success: Use sweet onions like Vidalia for the best flavor balance.
11. Don't brown the onions-you want them soft and golden, not caramelized.
12. Simmer gently after adding the white sauce to avoid curdling.
13. Velveeta melts best when added slowly and stirred constantly.

14. Serving Suggestions and Pairings: Serve this creamy French onion soup with:
15. Crusty : French bread or dark rye
16. A sprinkle of extra cheddar or : Swiss on top
17. Cajun : Chicken Sausage Gumbo for a soup night duo
18. Tomato : Skillet with Okra and Sausage for a Southern-style spread
19. Easy : Turkey Wings to add a meaty companion
20. Dorito : Casserole for a bold, cheesy contrast
21. Chicken : Enchiladas for a hearty meal pairing
22. Storage and Leftover Tips: Store leftovers in the refrigerator for up to 4 days.
23. Reheat gently on the stovetop, adding a splash of milk if the soup thickens too much.
24. Not freezer-friendly due to the cheese and white sauce base.
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TIPS FOR SUCCESS

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