

## Classic French Onion Soup - Rich, Comforting & Perfectly Cheesy

French Onion Soup: Rich, Comforting, and Topped with Golden Cheese



**TIME**  
**40 min**

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**ChefManiac**

### INGREDIENTS

- 4 large onions, thinly sliced
- 2 tbsp butter
- 1 tbsp olive oil
- 2 cloves garlic, minced
- 1 tsp fresh thyme (or  $\frac{1}{2}$  tsp dried)
- 1 bay leaf
- 4 cups beef broth
- 1 cup chicken broth
- $\frac{1}{2}$  cup dry white wine (optional)

Salt and pepper to taste

8 slices baguette or French bread, toasted

$\frac{1}{2}$  cups shredded Gruyère cheese

Substitutions & Tips:

Broth: Use all beef broth if needed, but the chicken adds a nice balance.

Cheese: Swiss or provolone work if Gruyère isn't available.

Bread: Sourdough or ciabatta can also be toasted and used.

Instructions:

1. Caramelize the Onions:
2. Add Garlic and Herbs:
3. Deglaze and Simmer:
4. Toast the Bread:
5. Broil with Cheese:
6. Serve:

#### Tips for Success:

Use a wide, heavy-bottomed pot for even caramelization.

Don't rush the onions-low and slow is key to sweet, deep flavor.

Gruyère cheese is traditional for its nutty flavor and melty texture.

#### Serving Suggestions:

Instant Pot Lasagna - for a cozy, comforting meal.

Dorito Casserole - for a casual contrast.

Sheet Pan Quesadillas for a fun twist on sides.

#### Storage & Leftovers:

Fridge: Store soup (without bread and cheese) in an airtight container for up to 4 days.

Reheat: Simmer on the stove and broil with fresh toast and cheese when ready to serve.

Freeze: Yes! Freeze in portions without toppings for up to 3 months.

## DIRECTIONS

1. **Caramelize the Onions:** In a large pot, melt butter with olive oil over medium heat. Add sliced onions and cook, stirring occasionally, for 30-40 minutes until golden brown and caramelized.? Duration: 40 minutes
2. **Add Garlic and Herbs:** Stir in minced garlic, thyme, and bay leaf. Cook for another minute until fragrant.? Duration: 1 minute
3. **Deglaze and Simmer:** Pour in beef broth, chicken broth, and wine if using. Bring to a boil, then reduce to a simmer and cook uncovered for 15-20 minutes. Season with salt and pepper.? Duration: 20 minutes
4. **Toast the Bread:** While soup simmers, toast bread slices until crisp. You want them sturdy enough to hold up in the soup.? Duration: 5 minutes
5. **Broil with Cheese:** Preheat broiler. Ladle hot soup into oven-safe bowls. Top each with a toasted slice of bread and sprinkle generously with Gruyère cheese.Place bowls under broiler for 2-3 minutes until cheese is melted and bubbly.? Duration: 3 minutes
6. **Serve:** Carefully remove bowls and let cool slightly before serving.? Duration: 2 minutes
7. **Tips for Success:** Use a wide, heavy-bottomed pot for even caramelization.
8. **Don't rush the onions-low and slow is key to sweet, deep flavor.**
9. **Gruyère cheese is traditional for its nutty flavor and melty texture.**
10. **Serving Suggestions:** Pair with a simple green salad or make it the centerpiece of a cozy dinner. Try alongside:

11. Instant : Pot Lasagna - for a cozy, comforting meal.
12. Dorito : Casserole - for a casual contrast.
13. Sheet : Pan Quesadillas for a fun twist on sides.
14. Storage & Leftovers: Fridge: Store soup (without bread and cheese) in an airtight container for up to 4 days.
15. Reheat: Simmer on the stove and broil with fresh toast and cheese when ready to serve.
16. Freeze: Yes! Freeze in portions without toppings for up to 3 months.
17. More Recipes You'll Love: 3-Ingredient Egg Wrap - great for a lighter breakfast or lunch.
18. Crockpot : Nacho Dip - for your next cozy night in.
19. Final Thoughts: This French Onion Soup is more than just a starter-it's comfort in a bowl. Rich, savory, cheesy, and completely satisfying, it's one of those recipes that warms you from the inside out. Try it once and it'll quickly become a regular in your rotation.

## TIPS FOR SUCCESS

Use a wide, heavy-bottomed pot for even caramelization.

Don't rush the onions-low and slow is key to sweet, deep flavor.

Gruyère cheese is traditional for its nutty flavor and melty texture.

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