

French Onion Short Rib Soup: Ultimate Comfort with Cheesy Gruyère Toast

French Onion Short Rib Soup with Gruyère Toast: A Cozy Bowl of Flavor



OVEN
325°F

TIME
10 min

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SAVE
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INGREDIENTS

- 6 tablespoons salted butter
- 4 medium yellow onions, thinly sliced
- Black pepper, to taste
- 2 shallots, sliced
- 4 cloves garlic, chopped
- 2 tablespoons fresh thyme leaves
- 2 tablespoons chopped fresh sage
- Red chili flakes, to taste (optional, for a hint of heat)
- 6-8 cups low sodium chicken broth
- 1/2 cup tamari or low-sodium soy sauce
- 4 pounds bone-in beef short ribs
- 2 bay leaves
- 1 star anise (optional)
- 2 cups baby carrots
- 6 slices French bread
- 2 cups shredded Gruyère cheese

DIRECTIONS

1. Let's get this rich and comforting : French Onion Short Rib Soup simmering!
2. Preheat the : Oven: Preheat your oven to 325°F (165°C).
3. Caramelize the : Onions: In a large, oven-safe Dutch oven or heavy-bottomed pot, melt the 6 tablespoons salted butter over medium-high heat. Add the thinly sliced yellow onions and cook for about 10 minutes, stirring occasionally, until they soften and begin to lightly caramelize, turning translucent and slightly golden. Season generously with black pepper.
4. Add : Shallots and Herbs: Stir in the sliced shallots, chopped garlic, fresh thyme leaves, fresh sage, and a pinch of red chili flakes (if using) for a bit of heat. Cook for another 2-3 minutes until fragrant.
5. Add : Short Ribs and Broth: Carefully add the bone-in beef short ribs to the pot. Pour in 6 cups of low sodium chicken broth, then add the tamari (or low-sodium soy sauce), bay leaves, and star anise (if using). Stir gently to combine all ingredients, ensuring the short ribs are mostly submerged.
6. Roast the : Short Ribs: Cover the Dutch oven tightly with its lid. Transfer it to the preheated oven. Roast for 2 1/2 to 3 hours, or until the short ribs are incredibly tender and practically falling off the bone. The longer, slower cooking time ensures maximum tenderness and flavor development.
7. Add the : Carrots: During the last 1-2 hours of cooking (depending on how tender you like your carrots), add the baby carrots to the pot. Stir them into the soup.

8. Shred the : Meat: Carefully remove the Dutch oven from the oven. Discard the bay leaves and star anise (if used). Using tongs, remove the bones from the short ribs (the meat should easily pull away). Lightly shred the tender meat with two forks and return it to the pot. Stir the soup gently and taste. Adjust the seasoning with salt if necessary (remember your broth and tamari contribute salt). If the soup seems too thick, you can add up to 2 more cups of chicken broth to reach your desired consistency.
9. Toast the : Bread: Preheat your oven to 425°F (220°C). Arrange the French bread slices on a baking sheet. Toast them in the oven for 3-5 minutes, or until lightly golden and crisp. Remove from oven, sprinkle generously with shredded Gruyère cheese, and return to the oven for another 3-5 minutes, or until the cheese is melted and bubbly and the bread is golden brown.
10. Serve: Ladle the hot, rich French Onion Short Rib Soup into bowls. Top each serving generously with a slice of the warm, cheesy Gruyère toast. Serve immediately and savor every comforting spoonful.

SWAPS & NOTES

Beef Short Ribs: Bone-in short ribs are preferred for maximum flavor as the bone contributes to the richness of the broth.

Boneless short ribs can be used, but adjust cooking time as they may cook faster.

Onions: Yellow onions are ideal for caramelizing due to their sugar content.

You can mix with a red onion for color and a slightly sharper flavor profile.

TIPS FOR SUCCESS

Slow Caramelization: Don't rush the initial caramelization of the onions.

This slow process develops the deep, sweet flavor that's crucial for French onion soup.

Bone-In Ribs: The bones add significant flavor and richness to the broth.

Don't remove them until after cooking.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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