

French Onion Soup

Croutons

Gruyere cheese

6 oz butter

8 yellow onions, thinly sliced

2 oz. sherry wine

2 oz. balsamic vinegar

2 quarts Veal stock

Bouquet garni:

1 sprig of parsley

2 sprigs of fresh thyme

1 bay leaf

Directions:

1. In the large pot, heat the butter over medium heat until it is melted and begins to brown. Add the onions and cook over medium heat, stirring occasionally, until they are soft and browned (about 20 minutes). You're looking for a caramel color.
2. Increase the heat to medium high and stir in the sherry and balsamic vinegar, make sure to scrap all the brown bits from the bottom into the liquid. Reduce the liquid to almost nothing.
3. Add the veal stock and bouquet garni, bring to a boil
4. Reduce to a simmer, cook for 45 minutes to an hour, skimming off foam from the top with a spoon or ladle. Remove the bouquet garni. Season with salt and pepper.
5. Ladle soup into an OVENPROOF bowl, add croutons and gruyere cheese. Place in a preheated 425 degree oven, bake until cheese is melted and starting to brown.