

French Onion Soup

- 3, large, peeled, and sliced onions
- 3 tbsp butter
- 4 minced garlic cloves
- 3 tbsp flour
- 6 cups beef broth
- 1 tsp, dry thyme
- 1 bay leaf
- to taste salt and pepper
- 1 tbsp Worcestershire sauce
- 1 baguette
- handful Swiss cheese



Recipe Instructions

Peel and Slice Onions thinly. We use the MagiMix Processor with the thin slice blade. Add butter and sliced onions to a stockpot. Cook on low heat until golden, about 30 minutes, stirring every couple of minutes to prevent burning. Add garlic and saute until fragrant. Stir in the flour and cook for another minute. Add the beef broth, Worcestershire, thyme, and bay leaf. Bring to a slow boil, reduce heat to medium-low, cover and simmer for 10 minutes. Remove bay leaf and discard. Add salt and pepper to taste. Preheat oven to 400F. Slice the baguette and place on a baking sheet. Bake 6-8 minutes or until bread is golden brown. Turn on the broiler. Ladle soup into oven-safe bowls. Top each bowl with a slice of bread. Top with a handful of cheese. Broil until cheese is golden and bubbly.