

Ooh la la! Let's have French onion soup for dinner

My husband loves French onion soup. He can easily provide a list of the best restaurants in Baltimore to find it.



Of course, we don't always have the time and money to slip away to a lovely French restaurant. So I decided to make French onion soup for dinner.

The verdict? Half of us loved it. Our children, who are typically soup enthusiasts, did not like it. They didn't even try it, actually. C'est la vie. There's always tomorrow night's dinner to try to make the other half of the family happy.

This was very easy to make. The hardest thing about the recipe was cutting the onions. But the tears are worth it if you get to enjoy French onion soup at the end. And you do.

Ingredients

4 large yellow onions, sliced

½ cup of butter

2 Tbsp. olive oil

32 ounce container of beef broth

2 Tbsp. Better than Boullion beef flavor (I use the reduced sodium version. There may be other versions you can try, but this is my favorite.)

1 tsp. dried thyme

2 Tbsp. sherry

4 slices of bread (I used quinoa bread from Trader Joe's because it's what we had)

4 slices gruyere cheese (or slices and shredded cheese if that's what your talented 7-year-old sous chef produces)



Directions

Melt the butter and add the olive oil on medium heat.

Add the onions, stirring often, until they are soft and mostly see-through.

Add the beef broth, sherry, and thyme. When it's warm, stir in the Better than Boullion. Add salt and pepper to taste and simmer for 30 minutes.

Turn on the broiler. Put the soup in four oven-safe bowls. Trim the crust off four slices of breads and top each bowl with a piece of bread and a piece of cheese. Place the bowls on a cookie sheet and broil in the oven until the cheese is bubbling.

I served it with salad, rolls, and something the children would eat. Judge away! Bon appetit!