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With fresh thyme and bay leaves, a crunchy baguette slice and creamy Gruyere cheese, this French onion soup is a satisfying, flavorful dish for rainy spring evenings.

Serving Size: 1 cup

Yield: 10 servings

## Ingredients:

- ¼ cup unsalted butter
- ¼ cup olive oil
- 8 cups yellow sweet onions, sliced (about 5)
- 2 garlic cloves, chopped
- 2 bay leaves
- 2 fresh thyme sprigs
- 1 teaspoon ground black pepper
- 1 cup red wine
- 3 tablespoons all-purpose flour
- 2 quarts beef broth (low sodium)
- ½ teaspoon Kosher salt
- 1 baguette, sliced
- 2/3 cup Gruyere, shredded

## Directions:

1. Melt the butter in a large pan over medium heat, and add in the olive oil.
2. Add the onions, garlic, bay leaves, thyme, and pepper. Cook until the onions are soft and caramelized, about 5-7 minutes.
3. Stir in the wine and bring to a boil, reduce the heat and simmer until most of the liquid has evaporated. Remove the bay leaves and thyme sprigs.
4. Add in the flour while stirring continuously. Reduce the heat to medium low and cook for 2-3 minutes. Be careful not to burn flour.
5. Add the beef broth and bring back to a simmer. Cook for about 15 minutes. Season with salt to taste. Serve with sliced baguette topped with Gruyere cheese.

## Nutrition Information / Amount per serving:

Calories	301	Protein	10 g
Total fat	16 g	Total Carbohydrates	26 g
Saturated fat	7 g	Dietary Fiber	3 g
Cholesterol	29 mg	Sodium	355 mg

