

French Onion Soup

Recipe from *Mastering the Art of French Cooking*, by way of [Smitten Kitchen](#)

- 3 medium-large yellow onions (about 1 pound), thinly sliced
 - 1-1/2 tablespoons unsalted butter
 - 1/2 tablespoon olive oil
 - 1/2 teaspoon salt + more, to taste
 - 1/8 teaspoon granulated sugar (helps with the caramelization of the onions)
 - 1-1/2 tablespoons all-purpose flour
 - 2 cups beef stock* + 2 cups water (I only had 2 cups of stock, so I added water as well. If you have a full quart of stock, go ahead and add it in)
 - 1/2 cup dry white wine
 - Freshly ground black pepper
 - 1/2 teaspoon dried thyme (optional)
- *Mushroom stock is a great vegetarian option.



1) In a large heavy-bottomed pot, melt the butter and oil together over low heat. Add the onions, tossing to coat them in the oil. Cover and reduce the heat to really low, so that they slowly steep for 15 minutes. Walk away and reserve your stirring powers, because you'll definitely need them later.

2) After 15 minutes, uncover and stir in the salt and sugar. Cook the onions on medium-low heat, stirring frequently, until they turn a deep golden color. (The recipe said this would take 30-40 minutes, but it took me over an hour. I was not pleased, especially towards the end when the onions smell impossibly delicious.)

3) Once the onions are caramelized, stir in the flour and cook for 3 minutes. Pour in the wine, stock and water, stirring between additions. Season with salt, pepper and thyme, if desired (it should be).

4) Simmer partially covered for 30-40 minutes, stirring occasionally. Correct seasonings if desired, then serve.

From: <http://www.bitesoutoflife.com/2011/09/21/french-onion-soup/>