French Onion Soup

Amount 6 servings

Ingredients

- 4 tbsp butter or margarine
- 1 tbsp olive oil or salad oil
- 6 large onions, thinly sliced
- Dry-toasted French bread
- 6 cups beef stock or regular-strength canned beef broth
- Salt
- Pepper
- 1/3 cup port wine
- 1/2 cup diced Swiss cheese
- 1/2 cup shredded Swiss cheese
- 1/2 cup grated Parmesan cheese

Steps

1. In a 4 to 5-quart pan, melt 2 tbsp of the butter in oil over medium-low heat.
2. Add onions and cook, stirring occasionally, until very soft and caramel-colored but not browned (about 40 minutes).
3. Meanwhile, prepare dry-toasted French bread and set aside.
4. Add stock to onions and bring to a boil over high heat.
5. Reduce heat, cover, and simmer for 30 minutes.
6. Season to taste with salt and pepper.
7. Stir in port.
8. Preheat oven to 425 F.
9. Pour soup into ovenproof soup bowls.
10. Evenly add the 1/2 cup diced Swiss cheese and top each serving with a piece of toast, buttered side up.
11. Sprinkle equally with the 1/2 cup shredded Swiss cheese and then the Parmesan cheese.
12. Melt remaining 2 tbsp butter and drizzle over.
13. Place soup bowls on a rimmed baking sheet and bake in a 425 F oven for 10 minutes; then broil about 4 inches below heat until cheese is lightly browned (2 minutes).
14. Serve at once.