

Normandy-Style French Onion Soup

Source: www.saveur.com

Prep	Cook	Total
10 min	1 hr	1 hr 10 min

Serving: 4

I cannot think of a better comfort food than french onion soup and this recipe from Saveur takes it over the top...at least there are onions and herbs...go for a hike and keep it all in balance. (And yes, a nice accompaniment of vitamins and minerals.)

Ingredients

5 tbsp. **unsalted butter**

2 medium **yellow onions** *thinly sliced*

2 **flat-leaf parsley sprigs**

2 **thyme sprigs**

1 **bay leaf**

1 **rosemary sprig**

1 cup **hard cider**

$\frac{1}{4}$ cup **all-purpose flour**

2 $\frac{3}{4}$ cups **chicken stock** *or veggie*

Kosher salt and freshly ground black pepper

4 oz. **baguette** *thinly sliced on the diagonal*

$\frac{1}{4}$ cup **heavy cream**

$\frac{1}{3}$ cup **grated Gruyere cheese** *(about 2 oz.)*

Directions

In a 4-qt. saucepan, melt 3 tablespoons butter over medium-high heat. Add the onions and cook, stirring, until golden, 6 to 8 minutes. Tie the herbs into a bundle with kitchen twine and add to the pan along with $\frac{1}{2}$ cup plus 2 tablespoons cider. Bring to a boil, reduce the heat to maintain a simmer, and cook for 5 minutes. Remove the soup from the heat.

In a medium saucepan, melt the remaining 2 tablespoons butter over medium heat. Add the flour and cook, stirring constantly, for 2 minutes. Slowly pour in the stock, whisking constantly, and bring to a boil. Reduce the heat to maintain a simmer and cook until slightly reduced, about 15 minutes. Scrape the onions and cider into the stock and cook to marry flavors, about 15 minutes. Discard the herb bundle and season the soup with salt and pepper.

Meanwhile, heat the broiler. Spread the baguette slices onto a baking sheet and broil, flipping once, until



Directions *(cont.)*

lightly golden and toasted, about 2 minutes. Spoon the remaining cider between two bowls set on a baking sheet and ladle over the soup. Top each soup with toast and sprinkle with cheese. Drizzle the cream over the cheese and broil the tops until golden and bubbling, about 2 minutes. Serve the soups immediately.

In a 4-qt. saucepan, melt 3 tablespoons butter over medium-high heat. Add the onions and cook, stirring, until golden, 6 to 8 minutes. Tie the herbs into a bundle with kitchen twine and add to the pan along with 1/2 cup plus 2 tablespoons cider. Bring to a boil, reduce the heat to maintain a simmer, and cook for 5 minutes. Remove the soup from the heat.

In a medium saucepan, melt the remaining 2 tablespoons butter over medium heat. Add the flour and cook, stirring constantly, for 2 minutes. Slowly pour in the stock, whisking constantly, and bring to a boil. Reduce the heat to maintain a simmer and cook until slightly reduced, about 15 minutes. Scrape the onions and cider into the stock and cook to marry flavors, about 15 minutes. Discard the herb bundle and season the soup with salt and pepper.

Meanwhile, heat the broiler. Spread the baguette slices onto a baking sheet and broil, flipping once, until lightly golden and toasted, about 2 minutes. Spoon the remaining cider between two bowls set on a baking sheet and ladle over the soup. Top each soup with toast and sprinkle with cheese. Drizzle the cream over the cheese and broil the tops until golden and bubbling, about 2 minutes. Serve the soups immediately.

Nutritional Information

Amount Per Serving (4 Servings)

Calories: 398 **Protein:** 10 g **Sugar:** 7 g **Carbohydrate:** 36 g **Fat:** 23 g **Cholesterol:** 63 mg **Sodium:** 820 mg **Fiber:** 2 g