

# French Onion Soup

written by The Recipe Exchange | June 4, 2015

## **Ingredients**

4 med. onions – sliced  
2 Tbls. real butter  
4 cups beef broth  
1 Tbls. sherry – optional, but recommended  
1 Tbls. Worcestershire sauce  
1/4 tsp. black pepper  
1 dash ground thyme

## **Directions**

In a 2-quart saucepan over low heat, cook onions in butter for 20 minutes, stirring occasionally.

Add remaining ingredients to pot; increase heat to medium-high and bring to a boil; reduce heat to medium-low, cover, and simmer for 5 minutes.

Notes: Though not necessary to make this a superb soup, you may want to finish it off the way restaurants do: Once the soup is finished, divide into 4 soup crocks and top with sourdough or French bread cubes then shredded mozzarella or provolone cheese. Broil just until cheese has melted and browns slightly. Make sure to put the bread cubes in first (and not omit it if using cheese) because the cheese will sink to the bottom of the bowl.