

French Onion Soup

3 Tbsp. unsalted butter
6-8 (depending on size) yellow or Vidalia onions, thinly sliced
2 sprigs fresh thyme
2/3 cup sherry or vermouth
4 cups beef broth
2 cups chicken broth
Baguette slices
1 clove garlic, cut in half
1/2 lb. Gruyere cheese, shredded or sliced

Use a large (at least 6 qt.) Dutch oven or pot, melt the butter over medium heat. Add the onions and thyme and cook, stirring frequently. After a few minutes, add a pinch of salt. Continue cooking and stirring until the onions have wilted down and have begun to turn golden brown, about 25-30 minutes.

Add the sherry and continue to cook until it has been absorbed by the onions, and the onions are dark brown in color, about 15 minutes.

Stir in the beef and chicken broth, and the bay leaf and bring to a boil. Reduce the heat and simmer for 30 minutes. Season to taste with salt and pepper.

Preheat the broiler.

Place baguette slices on a broiler-safe pan, and broil until toasted - not long, about a 1 minute. Rub the baguette slices with the garlic clove while still warm. Leave the broiler on.

Place 6 broiler-safe bowls on a baking pan. Ladle the soup into the bowls, and top each bowl with a slice or two of baguette and a handful (or slice) of Gruyere. Broil until cheese is melted and browned, a few minutes.