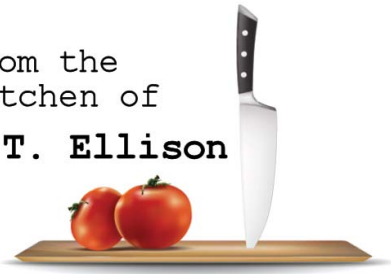


From the  
kitchen of

**J.T. Ellison**



## Ingredients

- ✓ 2 sweet onions, sliced
- ✓ Half a stick of butter  
(4 Tablespoons)
- ✓ 1 teaspoon  
garlic powder
- ✓ Salt, to taste
- ✓ White sugar, to taste
- ✓ 1 Tablespoon  
cornstarch
- ✓ 1 ½ boxes of beef  
and/or vegetable  
stock
- ✓ 1 cup dry sherry
- ✓ ½ cup red wine
- ✓ Bread for toasting  
(GFers can use GF  
bread)
- ✓ Gruyère cheese,  
shredded
- ✓ Provolone cheese,  
sliced

## French Onion Soup

(makes 4–6 servings)

This is as close as I can get to my favorite Parisian bistro's version, and I bet if I made my own stock I'd nail it. And it's only 40 minutes all in, from first onion slice to spoon in mouth.

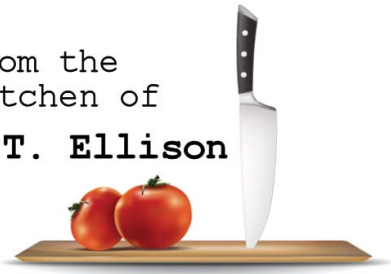
## Directions

- Place the sliced onions in the pan, sweat them so they begin to loosen, then add ¼ of the butter and cook down, slowly. When they begin to brown the pan, start scraping. Get all the browned bits up, then let it cook down again. Repeat, adding butter when it gets sticky.
- Douse the onions with the garlic powder, and stir.
- About 10 minutes in, I like to salt the onions, for flavor and to help caramelizing. 15 minutes in, I sprinkle them with sugar. These two steps help them brown up wonderfully.
- By now, the bottom of your pan should be really sticky and burnt, and scraping might not be getting the pan clean anymore. This is when I like to splash some sherry in to deglaze, a couple of tablespoons.
- I repeat this process several times until the onions are gorgeous, deep brown, and the kitchen smells delicious. My last step is to sprinkle them with cornstarch, just to help things thicken up. One last stir, and it's time for the broth.
- I cheat, and simply use boxed broths and stock. Sometimes I go all beef, sometimes I go all veggie, sometimes I mix the two. Whatever works for you. For two onions, 1½ boxes of broth is perfect.

**(recipe continues on next page)**

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## French Onion Soup

(continued)

- I also pour in the remaining sherry and all of the red wine. Give it a good stir to mix everything, and let it boil, hard, for ten minutes, then reduce the heat and simmer for five more.
- Obviously, you can take your time about these last two steps, but this is the quick and dirty method.
- While the soup simmers, toast your bread and cut into croutons.
- Spoon out the soup into oven-safe bowls, and top each bowl with the bread.
- Sprinkle with generous portions (handfuls?) of Gruyère, then top with the provolone.
- Heat under the broiler for 3 minutes or until the cheese is brown and gooey.
- Devour. (See? Simple!)

### Cook's Note

*The big trick to this soup is to properly caramelize the onions.*

*I do mine in a Dutch oven on the stovetop. Now, if you want to lay in a lot of onions, you can do this in the oven, in a lasagna pan, but I prefer the ease of the stovetop.*

*It takes a good 20 minutes to caramelize them properly, so do this well ahead of dinnertime so you aren't rushing.*

As seen in J.T. Ellison's newsletter. For more recipes, visit [JTEllison.com](http://JTEllison.com).

Want a wine to go with your recipe? Check out J.T.'s wine blog, *The Wine Vixen*, at [TheWineVixen.com](http://TheWineVixen.com).

