**French Onion Soup**
Recipe: Melissa Schenker/Foodie for Two
Serves two foodies – makes about 4 cups of soup

**Ingredients:**
- 2 tablespoons unsalted butter
- 3 medium sweet onions (or yellow onions)
- 1 large shallot
- Kosher salt
- 1 teaspoon sugar
- 2 stalks fresh thyme
- 1 bay leaf
- 1 large clove garlic, minced
- ½ cup good Chardonnay wine (one that you would drink)
- 3 cups beef stock
- Roux: 1 tablespoon melted butter and 1 ½ tablespoons flour, mixed together
- 1/8 teaspoon fresh ground pepper
- 2 to 4 baguette slices, toasted (season with a drizzle of olive oil, salt, pepper)
- ¾ cup grated Gruyère cheese

**Directions:**
Cut off the ends and peel the onions and shallot. Cut each onion in half and then cut each onion half (and the shallot) into thin slices, about 1/8 inch thick.

In a Dutch oven or large, heavy soup pot, turn heat to medium-low and add the butter. Let melt and add all of the onions with ¼ teaspoon salt. Stir a few times to coat the onions with the butter and cook for about 20 minutes without stirring. Stir in the sugar, and add the thyme stalks and bay leaf. Cover with a lid and continue to let the onions cook for another hour, stirring every 15 minutes or so, until the onions are very soft and golden brown.

Remove the lid and increase the heat to medium and add the minced garlic, cook for 30 seconds. Add the wine and cook uncovered until most of wine is evaporated, about 5 minutes. Stir in the beef stock, roux, ¼ teaspoon salt and 1/8 teaspoon pepper and let cook for another 30 to 45 minutes until onions are very soft and soup has thickened.

To serve, turn the broiler to high. Add ¾ cup to 1 cup of soup in an oven-proof ramekin, soup tureen or mug. Add the toasted bread slice (or slices) on the top of soup and top with half the cheese. Place the ramekin under the broiler for 1 to 2 minutes until cheese is melted, golden and bubbly. Serve hot.

*Eat well and share the love!*
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