

French Onion Soup

3 Lbs Yellow Onions sliced
1 Stick Butter
3 Cloves Garlic minced
2 Quarts Beef Broth (8Cups)
2 Bay Leaves
2 Fresh Thyme Sprigs
1/8th Cup Cooking Sherry
1 Tsp Salt
1 Tsp Pepper

8 Slices thick bread (French bread, artisan bread, texas toast, whatever you have works.)
8 Slices Provolone Cheese
2 Cups Shredded Mozzarella (1/4 cup per piece of toast)
Grated Parmesan

1. In a large pot, put your butter, sliced onions, minced garlic, salt, and pepper. Bring to a medium heat, and cook until onions are soft and getting carmalized. About 25-30 mins. Could take longer depending on your pot and thickness of onion slices. Be patient, it's worth it.

2. Deglaze the pot with the cooking sherry. Then add to the pot, the beef broth, bay leaves, thyme, salt, and pepper.

3. Bring to a boil, and then let simmer for 15 minutes.

4. While your soup is simmering. Get your bread, and cheese out. On a sheet pan, lay out the bread, and put a slice of cheese, 1/4 cup Mozzarella, and a good sprinkle of parmesan on each piece of bread.

Broil in the oven for a couple minutes until the cheese is bubbly and melted.

Watch it closely!

5. To serve, put soup in a bowl, and then put a piece of toast on top.

6. Enjoy!