

ONION SOUP RECIPE*

1 ½ lbs (5 cups) thinly sliced yellow onions

3 Tablespoons butter

1 Tablespoon oil

A heavy-bottomed, 4-quart, covered saucepan

1 teaspoon salt

½ teaspoon sugar (helps the onions to brown)

3 Tablespoons flour

2 quarts boiling brown stock, canned beef bouillon or 1 quart of boiling water and

1 quart of stock or bouillon

½ cup dry white wine or dry white vermouth

Salt and pepper to taste

3 Tablespoons Cognac

Rounds of hard-toasted French bread

1 to 2 cups grated Swiss or Parmesan cheese

Cook onions slowly with butter and oil in covered saucepan for 15 minutes. Uncover, raise heat to moderate, stir in salt and sugar. Cook for 30 to 40 minutes, stirring frequently, until the onions have turned an even, deep, golden brown. Sprinkle in flour and stir for 3 minutes.

Off heat, blend in boiling liquid, add the wine and season to taste. Simmer partially covered for 30 to 40 minutes or more, skimming occasionally. Correct seasoning. Set aside uncovered until ready to serve. Then reheat to the simmer.

Just before serving stir in the cognac. Put into a soup tureen or soup cups of the rounds of bread and pass the cheese separately.

*From Mastering the Art of French Cooking