Julia Child’s French Onion Soup

**Ingredients:**

* 5-6 Cups Yellow Onions, sliced thin
* 1/2 Yellow Onion, raw (separate from sliced onions)
* Olive Oil, 4 Tbsp
* Baguette slices, about 8-12
* Cognac, 2-3 Tbsp (optional)
* Parmesan Cheese, 4 ounces
* Swiss Cheese, Grated, about 12 ounces
* Salt and Pepper
* Sage, Ground, 1/2 tsp
* Bay Leaf, 1 leaf
* Dry White Wine, 1 cup
* Beef Stock, 6 cups
* Flour, 3 Tbsp
* Sugar, 1/2 tsp
* Butter, 2 Tbsp
* Cooking Oil, 1 Tbsp

**Cooking Instructions:**

Heat a heavy, oven-safe, stock pot over medium-low heat and add the cooking oil once the pot is hot. Melt the butter into the hot oil.  Stir the sliced onions into the oil/butter mix, ensuring they are evenly coated. Cover the stock pot and cook for around 20 minutes checking to make sure they aren’t burning. Onions should be clear and very tender once finished. Turn up the heat to medium-high, and add the sugar and 1 tsp salt. Continue cooking while stirring until onions are thoroughly browned (caramelized).

Reduce heat to medium-low and stir in 3 Tbsp flour. Cook 2-3 minutes until flour forms a thick paste (add more butter if needed).  Stir in 1 cup of beef stock, and stir heavily for a couple seconds.

Add the rest of the stock, wine, sage, and bay leaf. Bring to a boil, then reduce heat and simmer for 30 minutes.

Pre-heat oven to 325 degrees F. Drizzle both sides of bread slices with olive oil, and place on a baking sheet. Cook the bread in the oven for 10-15 minutes on each side to nice medium-dark golden brown.

Taste soup, and add salt and pepper as needed, then remove the bay leaf (or leave it in-whoever finds it gets good luck!).

Add cognac, and grate the 1/2 raw onion into the soup. Add a little bit of the swiss cheese to the soup, preserving most of it for the top. Cover the soup mixture with the bread, forming a single layer. Sprinkle the rest of the Swiss cheese over the top of the bread, forming a thick layer. Drizzle melted butter or oil over the cheese, and place the pot into the oven uncovered. Bake for around 30 minutes, or until cheese is melted. Turn the broiler on and brown the cheese.

Remove pot from oven and let stand to cool. Serve up to some lucky guests and enjoy all the kudos you receive.