

## **French Onion Soup with Brie Cheese**

*Adapted from Ree Drummond, The Pioneer Woman, French Onion Soup*

4 to 6 medium yellow onions, sliced thin  
1 stick of butter  
1 cup of white wine (preferably dry)  
4 cups each homemade or low sodium chicken and beef broth (or all beef!)  
2 cloves garlic, minced  
2 splashes of Worcestershire Sauce  
Thick slices of French Baguette bread  
Butter for bread  
Grated Brie or Gruyere cheese, for topping  
Additional Parmesan for topping  
Salt to taste, if needed

Start out by peeling then slicing your onions thin. Next, add the butter to a large soup pot or dutch oven and melt it.

Next, begin preheating your oven to 400 degrees. Meanwhile, add the sliced onions to the melted butter, stir around to coat, then cover and cook over medium heat, covered, for 20 minutes.

After giving a good stir after 20 minutes, add the covered pot to the 400-degree oven, cracking the lid a bit to help the browning. After another 30 minutes, uncover the pot. Give them another good stir, then cook for about 45 minutes more or so, stirring occasionally, until they are nice and brown.

Once your onions are all nice and brown and caramelized, take the pot out of the oven and put it over the stove top over medium heat. Add the cup of wine, then deglaze the pot, including scraping all the brown stuff off from the edges. Cook for about five more minutes until the wine reduces about half. Add the chicken and beef broths (or all beef), plus the two splashes of Worcestershire sauce and garlic.

At this point you can either simmer it for about 45 minutes on the stove top, or do like me and pour it into your slow cooker and keep it on warm until ready to eat.

About 10 minutes before you are ready to eat, slice up the French bread baguette (enough for topping individual ramekins for the amount of people you are feeding), then butter them. Put them on a rack in the oven on broil, until browned and crispy.

Now ladle some soup into individual ramekins, top with baguette slices to fit, then top with the cheese(es). Broil for several minutes until melted and browned. Remove (carefully!) from oven, and serve immediately.

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