



Holiday Snacks

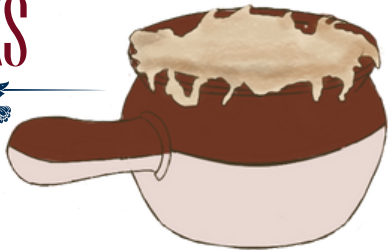


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TINYDYNAMITE

KC's French Onion Soup

Perfected it using several recipes during the 2020 shutdown...
now it's a family favorite for the holidays.



KC's French Onion Soup

Ingredients

4 large onions
3 Tbsp softened unsalted butter
2-3 Tbsp cognac + 2 tsp
1 tsp dijon mustard
1 tsp fresh thyme leaves
4 Tbsp extra virgin olive oil
1-1.5 tsp Sugar
1/2 Tbsp all purpose flour
4-5 cups of chicken stock
Salt and pepper to taste
5 slices of baguette
or rosemary bread
3/4 cup grated gruyere cheese
1-2 slices of provolone per bowl,
preferably smoked

Equipment

Large Soup Pot
Baking Sheet

Prep

1- Peel and slice onions in half.
With the cut side down, slice
toward the center like hours on
a clock.

2- In a small bowl mix 1 T butter
with 2-3 T of cognac, mustard,
and thyme leaves.

Cook

1- In large pot, melt 2 T butter into the olive oil. Add onions, salt & pepper and cook very slowly on med-low heat, stirring until onions have a deep brown color, about 45 mins.

2- Turn heat to med-high, add sugar, stir for 1 minute. Remove from heat, add flour and stir well. Stir in stock, place back on heat and bring to a boil; reduce until flavor and color is rich.

3- Whisk in butter/cognac mixture; simmer until ready to serve.

4- Place 1/4 slice bread, without cheese, in the bottom of each bowl and pour 1/2 tsp cognac on top of bread. Ladle in soup, top with a slice of baguette. Equally divide gruyere, salt and pepper it, then top the whole with a provolone slice, overhanging the bowl slightly.

5- Broil until cheese is bubbly and browned at edges. Serves 6 for a first course, 4 for dinner.