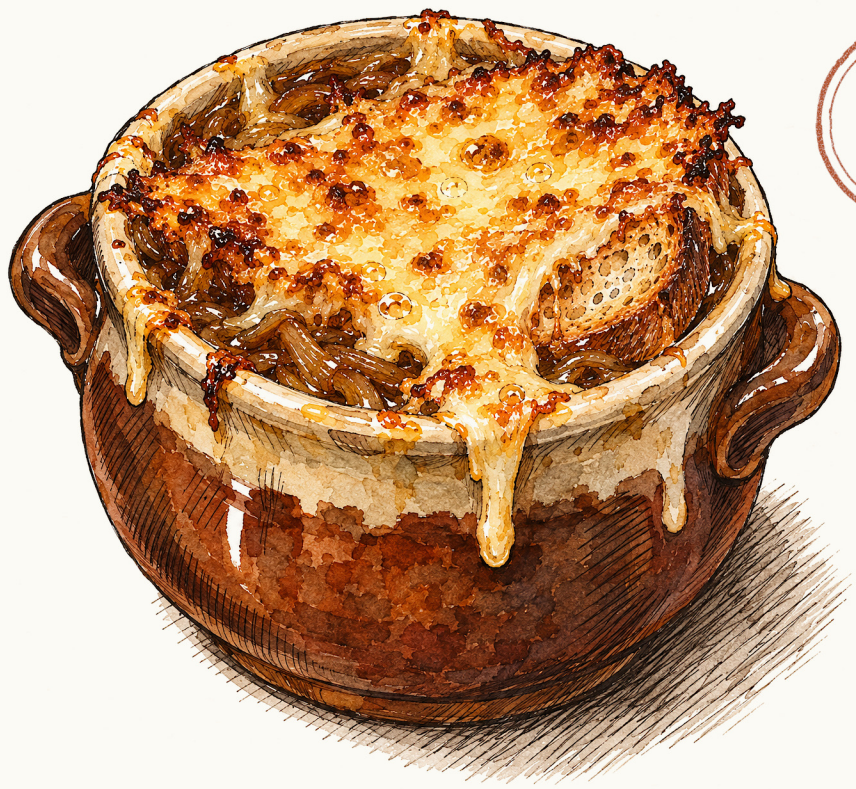
DRAWN TO TASTE
Nº 001

French Onion Soup

SERVES 6 · ABOUT 1½ HOURS · THE ONIONS TAKE 45 MINUTES



19 G
PROTEIN
PER BOWL

You need

3 LB YELLOW ONIONS
ABOUT 6 MEDIUM, HALVED + THINLY SLICED

4 TBSP BUTTER

1 TSP SALT
PLUS MORE TO TASTE, AND BLACK PEPPER

½ CUP DRY SHERRY
OR DRY WHITE WINE (OPTIONAL)

6 CUPS BEEF STOCK

4 SPRIGS THYME + 1 BAY LEAF

½ BAGUETTE
ABOUT 4 OZ, 6 THICK SLICES, TOASTED

8 OZ GRUYÈRE
GRATED, ABOUT 2½ CUPS



yellow onions *butter* *salt* *dry sherry* *beef stock* *thyme + bay* *baguette* *Gruyère*



1. Low and slow.

Melt the butter in a heavy pot. Add the onions and salt, stir to coat, then turn the heat to medium-low.

2. Give it 45 minutes.

Stir every few minutes, more often as they darken. Soft and pale at 5, golden at 20, deep brown and jammy at 45. If the bottom catches, add a splash of water.

3. Deglaze + simmer.

Pour in the sherry and scrape up the brown bits. Add the stock, thyme and bay leaf. Simmer 20 to 30 minutes, then fish out the herbs and season.

4. Bread + cheese.

Heat the broiler. Set oven-safe crocks on a sheet pan, ladle in the soup, top each with toast and a heap of Gruyère.

5. Broil.

2 to 4 minutes, until it bubbles and browns in spots. Careful: the crocks are very hot.