

---

# French Onion Soup Gratinee

Jersey Tomato

www.allrecipes.com - Oct/Nov 2021

Servings: 6

Preparation Time: 15 minutes

Start to Finish Time: 1 hour 15 minutes

*A bundle of herbs - such as parsley, thyme and a bay leaf - adds flavor and is easy to remove. To contain small spices or loose herb leaves, use a square of cheesecloth tied with kitchen string. If you're storing this soup, wait to add the toppings and broil. Or, if gifting it, send the soup in one big pot, along with a loaf of bread, a block of cheese, and broiling instructions.*

**1/4 cup butter**

**5 cups (two large) thinly sliced red onion**

**5 cups (two large) thinly sliced yellow onion**

**1/2 teaspoon salt**

**1 container (32 ounce) low-sodium chicken broth**

**2 cups water**

**1 can (14.5 ounce) low-sodium beef broth**

**1/2 cup dry red wine**

**1 tablespoon Worcestershire sauce**

**2 sprigs fresh parsley**

**1 sprig fresh thyme**

**1 bay leaf**

**1 tablespoon balsamic vinegar**

**6 thick slices French or Italian bread**

**12 slices Gruyere or Swiss cheese, room temperature**

**3/4 cup shredded Asiago or mozzarella cheese, room temperature**

**1/4 teaspoon paprika**

Melt the butter in a five- to six-quart pot over medium-high heat. Stir in the onions and salt. Cook, stirring frequently, until the onions are caramelized and almost syrupy, about 35 minutes. If needed to prevent overbrowning, reduce the heat to medium-low.

Stir the chicken broth, water, beef broth, wine and Worcestershire sauce into the pot. Bundle the parsley, thyme and bay leaf with cheesecloth and chicken string. Add to the pot. Bring to a boil. Reduce the heat to medium-low. Simmer, uncovered, stirring occasionally, for 20 minutes. Remove and discard the herb bundle. Reduce the heat to low and stir in the balsamic vinegar. Cover and keep warm over low heat while preparing the bread.

Preheat the broiler. Arrange the bread slices on a baking sheet. Broil four-to five inches from the heat source until well toasted, about 1-1/2 minutes per side.

Arrange six (16 ounce) broiler-safe bowls or crocks on a shallow baking pan. Fill each three-quarters full with hot soup. Top with one slice of toast, two slices of Gruyere and two tablespoons of Asiago. Sprinkle with paprika. Broil until bubbly and golden brown, about 5 minutes.

**Soups, Chili, Stew**

---

*Per Serving (excluding unknown items): 98 Calories; 8g Fat (76.7% calories from fat); 3g Protein; 3g Carbohydrate; 1g Dietary Fiber; 21mg Cholesterol; 315mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 0 Other Carbohydrates.*