

# soupe à l'oignon

omgwtf • billiards food life • massiveunderstatement.com  
original post for this recipe located at  
<http://massiveunderstatement.com/?p=6327>

## ingredients

- 3 grams butter + additional
- 3 cloves garlic, thinly julienned
- 1.4 kilograms onions, thinly sliced
  
- 30 ml balsamic vinegar
- 120 ml sherry
- 480 ml chicken stock or broth
- 240 ml beef stock or broth
- water
  
- 1 grams salt
- 3 sprigs fresh thyme
- 3 flat-leaf (Italian) parsley stems
- 1 bay leaf
- freshly ground black pepper
  
- toasted baguette slices or plain croutons
- shredded gruyere cheese (substitute with Swiss if no gruyere available)

## directions

Recipe serves 3, can be doubled.

Heat oven to 200 degrees Celsius. Make *bouquet garni* by tying thyme, parsley, and bay leaf together with kitchen twine.

Grease the inside of an ovenproof pot or pan with butter. Place onions in pot and toss with 1 teaspoon of salt. Cut remaining butter into pieces and scatter evenly over top of onions. Cover pot and place in oven for 1 hour. Remove cover from pot and stir onions. Bake, uncovered, for one hour more. Periodically check on onions to make sure they do not burn. Remove pot from oven and place on stove.

Turn on stove to medium heat. Add tablespoon of butter and continue to sauté onions for few minutes. Add garlic and sauté a few minutes more. As *fond* collects on bottom of pot, deglaze with water. Repeat up to three more times until onions are very dark brown.

Add balsamic vinegar and stir to incorporate. Add sherry and stir. Add chicken and beef stocks and *bouquet garni*. Increase heat and bring to a boil. Reduce heat to low and simmer soup, covered, for 45 minutes to 1 hour.

Taste soup. Marvel at own magnificence. Add salt and fresh ground pepper to taste. Remove and discard *bouquet garni*.

Ladle soup into ovenproof bowls. Only fill bowls 2/3 full. Place toasted baguette slices or croutons on top of soup. Generously sprinkle shredded gruyere or Swiss cheese. Toast bowls of soup under the broiler until cheese is melted and golden brown.