French Onion Soup

Make-ahead · Serves 6

Ken's note: TBD

Rich, not sweet. Use yellow onions, not sweet ones like Vidalia, and a dry fortified wine.

Ingredients

- 3 Tbsp butter
- 1 Tbsp neutral oil
- 3 large yellow onions (about 2 lb), thinly sliced
- 2 garlic cloves, minced
- 1–2 tsp fresh thyme leaves, or ½ tsp dried
- 1 bay leaf
- ½ cup Amontillado sherry (or dry Madeira, such as Sercial; dry white wine in a pinch)
- 6 cups beef broth
- 1–2 tsp Worcestershire, or a splash of soy sauce
- Black pepper
- Salt
- Baguette slices
- 1½–2 cups grated Gruyère (a little mozzarella mixed in helps the melt)

Method

1. Melt the butter with the oil in a heavy pot. Add the onions and cook over medium-low heat, stirring occasionally, until deep golden and caramelized, 30–40 minutes. Add the garlic and thyme; cook a minute. Deglaze with the wine and simmer until reduced by about half. Add the broth, bay leaf and Worcestershire; simmer 15–20 minutes. Remove the bay leaf. Taste and salt at the end. If it tastes flat or a little sweet, add another splash of sherry right before serving.
2. Toast the baguette slices, top with Gruyère, and broil until melted and bubbly. Ladle the soup into bowls and float the toasts on top, or serve them on the side.