

Jacques's Onion Soup Gratinée

10 servings

Ingredients:

3 tbsp corn oil

1½ tbsp butter

2 lbs and thinly sliced Vidalia onions

1 tsp minced fresh thyme

6 cups hot chicken stock

Salt + Freshly ground pepper

½ cup white wine

5 slices of baguette about ¼" thick, cut on the diagonal

2 cups grated Emmentaler

Preparation:

Add the oil, butter, thyme, onion slices and a ½ tsp of salt to a medium-hot saucepan and cook covered for about 10 minutes, stirring occasionally.

When the onions are tender, uncover and cook over slightly raised heat for another 20 or so minutes, stirring frequently until the onions are dark brown and have caramelized in the pan, but don't burn them.

Stir in the hot stock, scraping any crystallized juices from the bottom of the pan and bring the soup to a boil. Taste and adjust seasonings and the wine.

Cover and simmer for about 10 minutes.

Toast the baguette slices in the oven until slightly brown, don't burn them.

Arrange the soup bowls on a baking sheet and place large pieces of the toast on the bottom of the bowls. Sprinkle about 1 tbsp cheese on top of the toast. Ladle in the soup and place a good heap of cheese on top.

Bake for about 30 minutes at 400° until the cheese is golden brown and forms a crust over the soup.

Serve.