French Onion Soup by Lynn's Recipes



Click on the picture above to watch my video demonstration of this recipe.

A really delicious, simple onion soup recipe that is good any time of the year.

Ingredients:

- 3 Tablespoons butter
- 1 Tablespoon oil
- 3 large onions, sliced
- 3 Tablespoons sugar
- 3 Tablespoons flour
- 5 (16 ounce) cans beef broth
- 3 cups water
- Salt and pepper to taste
- 1/4 cup Port wine
- ¾ cup Burgundy wine
- Baguette
- Mozzarella, Gruyere or Swiss cheese

In a large soup pot, melt the butter with the oil. Add the onions and cook until translucent. Add the sugar and flour, and cook for 1 minute. Add beef broth, water, burgundy, port, salt and pepper. Simmer for 2 hours.

Slice the baguette and toast. Preheat the broiler. To serve, pour the onion soup into crocks. Place a piece of baguette on top. Cover bread with your choice of cheese. Place on a baking tray and then place it in the oven and broil until cheese is melted and bubbly.

French Onion Soup by Lynn's Recipes

Note: If you prefer not to use the port or burgundy, just add more beef broth or water to equal the amount of port and burgundy used in the recipe.

Comment or watch this Recipe on You Tube

Follow me on:

YouTube Twitter Facebook Instagram

Lynn's Recipes: April 2011 www.lynnsrecipes.com

Click here for a handy Conversion Chart