

Cooking Corner

Satisfying French Onion Soup

(NAPSA)—Hearty onion soup is comforting, whether you serve it as a starter or a main course.

If you prepare a hearty beef stock soup or an updated or regional version or stay true to a classic version of French Onion Soup, a bowl of this savory soup is sure to satisfy.

All-purpose, yellow cooking onions are an essential ingredient in soups, stews and roasts. Full-flavored yellow onions like the ones you find in the fall and winter are lower in water content and will yield the best texture and flavor after long cooking.

In this recipe, the slow cooker does all the work and produces a deep-flavored, satisfying soup. Best of all, it is lighter than most because it does not call for any oil or butter. Tip: Serve in a shallow bowl with one slice of the cheesy bread instead of in traditional crock-style bowls. This will make the soup easier to eat and you can enjoy a bite of cheesy bread with every spoonful of soup!

French Onion Soup

Prep time: 10 minutes

- 2 pounds yellow onions, trimmed, halved and sliced (2 quarts)**
- 1 box (32 ounces) beef broth, lower-sodium version is best (1 quart)**
- 2 teaspoons dried thyme**
- ½ cup white wine or water**
- 2 tablespoons flour**
- 6 thick slices sourdough bread or peasant/rustic loaf, crusts trimmed**



A few shortcuts can simplify this classic recipe for crowd-pleasing French Onion Soup.

- ½ cup grated Parmesan or Swiss cheese**
- Cracked pepper (optional)**

Place onions into a 5- or 6-quart slow cooker. Add broth and thyme and stir. Cover with lid and cook on high setting 3 to 4 hours or until onions are tender. Mix white wine (or water) with flour and stir into the slow cooker. Cover and continue to cook on high setting for 1 hour longer or until thickened.

Before serving, place bread slices on a baking sheet and top with cheese. Broil until cheese is bubbly.

To serve, ladle soup into shallow bowls. Place one slice of hot cheesy bread into each bowl. Sprinkle with pepper to taste. Makes 1½ quarts or 6 1-cup servings.

This recipe and many others can be found at www.onions-usa.org or on Twitter @Onionista.