## French Onion Soup

# Julie Zyromski

Portions: 4 to 6, depending on your bowls

Preparation: 20 minutes Cooking time: 45 minutes

6







### **Ingredients**

8 big yellow onions

4 garlic cloves, minced

3 tablespoons (45 ml) butter\*

3/4 cup (180 ml) dry apple cider

1500 ml (6 cups) salted vegetable broth

4 sprigs of fresh thyme

1 tablespoon (15 ml) vegetable broth concentrate (Better Than Bouillon style)

6 slices of toasted bread, as thin as possible

2 cups (200 g) grated cheese such as Comté, Emmental or Gruyère\*

Freshly ground pepper, to taste

### Steps

- 1. Cut 6 onions into thin slices, then 2 onions into small cubes.
- 2. In a large saucepan, cook over high heat, stirring regularly, onions and garlic in butter until well caramelized, about 8 minutes.
- 3. Deglaze with apple cider and reduce by half.
- 4. Add broth, thyme, and broth concentrate, mix and bring to a boil.
- 5. Lower the heat and simmer for about 30 minutes over low heat.
- 6. For serving, with the rack in the middle position, preheat the oven to broil.
- 7. Divide the soup into 6 ovenproof bowls, place on top one slice of bread and top with a generous portion of grated cheese.
- 8. Place the bowls on a baking sheet and broil until the cheese is golden and melted
- 9. Add freshly ground pepper and serve immediately.
- \*Note: replace with vegan equivalents, if desired.