

French Onion Soup

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Ingredients

2 tbsp butter
2 tbsp olive oil
4-6 cloves of garlic, minced
3 red onions
2 white onions
2 leeks 3-5 shallots (depending on size)
6-8 c broth
fresh or dried sage
salt and pepper

french bread (a bit stale is preferred here), lightly toasted
grated cheddar

Directions

Get the garlic minced and chop all of your onions to the size you prefer.

Melt butter with olive oil in your best soup pot. Add garlic and warm until fragrant, being careful as heck not to brown. Add onions and stir until everything is coated in the butter and oil. Season with a bit of S&P and sage (freshly chopped - about a tbsp and for dry - about 2 tbsp).

Cook covered on medium heat for about 45 minutes. Take the lid off half way through. The onions will be soft and slightly golden but should not be brown. Stir every few minutes during this process to make sure nothing sticks.

Add the stock and simmer for 15 minutes.

Preheat the oven to broil and toast your bread bits until golden. Pour soup into oven safe onion soup bowls, cover with toast and grated cheddar cheese. Put soup bowls on a sturdy baking sheet and Broil on high until cheese bubbles. This won't take long - keep an eye on the oven and remove before cheese is overdone.

Remove baking sheet from the oven carefully and remember that the soup bowl handles will be very hot. We use a cloth soaked in ice water to cool the handles before serving so that the children don't burn themselves. The handles will still be warm but are far cooler than straight from the oven.
Enjoy!

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