

THE PHOTOGRAPHER'S KITCHEN

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JERRY'S FRENCH ONION SOUP

2004 – Jerry Bell

Serves 6

Recipe can easily be doubled.

Ingredients:

¼ cup butter

4 – Large onions, preferably Vidalia or Maui

1 – Clove garlic, finely chopped.

¼ cup Cognac or brandy (optional)

1 tbsp. all purpose flour

1 – 48oz can high quality beef broth. I use College Inn brand.

2 – Green onions – finely sliced.

1 tsp. dried oregano

2 tsp. Kosher or sea salt

1 tsp. fresh ground pepper

6 slices French bread cut ¼ inch thick.

¾ lb. Gruyere cheese coarsely grated. Grated Swiss cheese will work if Gruyere is not available.

Trim the ends off each onion then slice them end to end. Remove peel and finely slice into half moon shapes.

Melt butter in soup pot over medium low heat.

Add the onions and let sweat for about 15 minutes before stirring.

After the onions have sweated, stir frequently until the onions are a dark mahogany color, this will take about 40 minutes to 1 hour.

Add the garlic and stir for 1 minute.

Remove the pot from the burner and add the Cognac or brandy. Don't worry about anything sticking to the pot. At this point the onions will be almost dry.

Sprinkle the onions with the flour. Return to the burner and cook, stirring for 3 minutes.

Now, while constantly stirring, slowly add the broth.

Bring the soup to a boil, add the green onions and the oregano, lower the heat and simmer for an additional 30 minutes with the cover slightly ajar.

Season the soup with salt and pepper.

Cut the French bread into rounds that will fit easily into your oven safe soup crocks (the kind with little handles). Place the slices on a baking sheet and broil for about 1 minute or just until they are a light golden brown.

Ladle the soup into soup crocks leaving about one inch to the top. Place a bread round, toasted side down, on top of the soup and top the bread and any exposed soup with a generous amount of the grated cheese. Broil until the cheese is bubbly and just starting to turn a golden color. This should take 1 to 2 minutes.

Serve immediately and caution your guests that the soup crocks are very hot.

I've provided this recipe for your dining pleasure and I encourage you to share it with your relatives, friends and anyone else who enjoys good food. If you want to post one of my recipes on your blog or another website I ask that you please credit: Jerry Bell / Jbellphotography.com