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# French Onion Soup

## Description

Warm up with this classic French Onion Soup—caramelized onions in a rich beef stock with vermouth, brown sugar and the perfect blend of seasonings. Pair it with cheese croutons, slices of bread topped with melted cheese, just like Chef Grant does for the ultimate comfort meal!

Total time: 40 min   Yield: 2 to 4 servings

## Ingredients

2 Tbsp salad oil  
3 cup onion (julienned lengthwise from the root to the stem)  
4 cup beef stock  
3 Tbsp vermouth  
1 bay leaf  
1 Tbsp brown sugar  
salt (to taste)  
pepper (to taste)

Prep Time: 10 min   Cooking Time: 30 min   Total Time: 40 min

## Instructions

Heat a medium sauce pan on medium heat. Once the pan is hot, add in the oil. Once the oil begins to lightly smoke, add in the onions. Sauté until caramelized.

Deglaze with the stock. Allow the liquid to bubble, then add in the vermouth, bay leaf, brown sugar and reduce the heat to low. Simmer for 30 minutes or until the onions become soft. Season with salt and pepper and serve with a cheese crouton.

## Recipe brought to you by:

Chef Grant Sato