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# FRENCH ONION SOUP

4-6 Servings



- 3 Tablespoons of unsalted butter
- 3 Tablespoons of olive oil
- 1/2 teaspoon of sugar
- 6 cups of beef stock
- 4 Tablespoons of brandy
- 1/2 teaspoon of Dijon mustard
- 1 teaspoon of salt
- 1/2 teaspoon of black pepper
- French bread (or croutons)
- 12 slices of Swiss cheese

In a Dutch oven heat butter with oil and sugar until the butter and sugar have melted.

Add the 1 1/2 pounds of onions thinly sliced onions and cook over moderately low heat for 15-20 minutes, stirring to brown them evenly.

When onions have turned soft and golden brown, gradually stir in beef stock. Bring to a boil; lower heat and simmer gently, covered, for 1 hour.

Toast rounds of French bread.

When soup is cooked, stir in the brandy and the Dijon mustard, and taste for seasoning, adding salt or freshly ground black pepper if necessary.

Place ovenproof soup bowls or crocks on a baking sheet with sides. Ladle the hot soup into the bowls and top each serving with 1-2 slices of toasted French bread (or croutons).

Lay 1-3 thin slices of Swiss cheese on top of the bread.

Under broiler, melt cheese until golden brown and bubbly.  
Serve Immediately.

Source: The Robert Carrier Cookery Course (1974)