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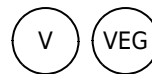
French Onion Soup

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*
 $\frac{3}{4}$ 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.