

French Onion Soup
Jan Tinsley, Bethany

Ingredients:

3 pounds yellow onions, peeled and thinly sliced
2 tablespoons butter, melted
2 tablespoons olive oil
1 teaspoon salt
Black pepper to taste
2 tablespoons balsamic vinegar
10 cups beef broth

Place onion slices in a 5 quart slow cooker. Stir in butter, olive oil, salt and a generous quantity of black pepper. Cover and cook on low 12 hours or overnight. Onions should be dark golden brown and soft. Stir in broth and balsamic vinegar. Cover and cook on low 6-8 hours. Taste and season with more salt and pepper if desired.

To serve: 4-6 baguette slices toasted for each bowl, 1 1/3 to 3 cups grated gruyere cheese. Heat oven to 350 degrees. Portion the soup into oven safe bowls, place on cookie sheet. Top with toast and cheese. Back on upper rack of oven until cheese is melted. Broil 2-3 minutes to brown cheese.