

PASSPORT TO PARIS

Chef Dee's French Onion Family Soup

A French classic with a Louisiana twist

Yield: 6 servings

Ingredients

2 tablespoons butter
2 tablespoons olive oil
2½ pounds mixed onions (sweet, yellow, and red), sliced into half circles
3 large garlic cloves, minced
2 tablespoons all-purpose flour
¾ cup dry white wine
8 cups beef stock
3 tablespoons brandy
6 slices Louisiana French bread
7 ounces Gruyère cheese, grated
Salt and freshly ground black pepper, to taste

Directions

1. Caramelize the Onions

In a heavy-bottomed saucepan or Dutch oven, melt the butter and olive oil over medium heat.

Add the sliced onions, cover, and cook for about 10 minutes, stirring occasionally, until softened.

Add the minced garlic and season with salt and pepper.

Reduce the heat slightly and continue cooking uncovered for about 30 minutes, stirring frequently and scraping the bottom of the pan as the onions caramelize. Cook until they are deep golden brown and richly flavored.

2. Build the Soup

Sprinkle the flour over the onions and stir until evenly incorporated.

Pour in the white wine and cook for 1 minute, allowing the alcohol to cook off.

Gradually add the beef stock, stirring well and scraping the bottom of the pot to release all of the caramelized bits.

Bring to a gentle boil.

Reduce the heat to low, stir in the brandy, and simmer for 45 minutes, stirring occasionally.

Taste and adjust the seasoning with salt and pepper as needed.

3. Prepare the Bread

Preheat the broiler.

Toast the Louisiana French bread on one side until lightly golden.

Turn each slice over, top generously with the grated Gruyère cheese, and return to the broiler until the cheese is melted, bubbly, and lightly browned.

4. Assemble & Serve

Place one slice of the Gruyère-topped Louisiana French bread into each serving bowl.

Ladle the hot French Onion Family Soup over the bread and serve immediately.

Chef Dee's Tip

The secret to an unforgettable French Onion Soup is patience. Slowly caramelizing a variety of onions develops incredible sweetness and depth of flavor that simply can't be rushed.

Passport to Paris - Where Culture Meets the Table

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