

# 111 Onion Soup Recipes to Warm Your Soul



## 111 Onion Soup Recipes: I Love Onion Soup

**Cookbook!** by Steven Raichlen

★★★★☆ 4.3 out of 5

Language : English

File size : 16471 KB

Text-to-Speech : Enabled

Screen Reader : Supported

Enhanced typesetting: Enabled

Word Wise : Enabled

Print length : 194 pages

Lending : Enabled



Onion soup is a classic dish that can be enjoyed all year round. It's a simple yet delicious dish that can be made with a variety of ingredients, making it a versatile option for any cook. Whether you're looking for a traditional French onion soup or a more modern take on the classic, this cookbook has something for everyone.

## Traditional French Onion Soup

French onion soup is a classic dish for a reason. It's made with caramelized onions, beef broth, and Gruyère cheese. The result is a rich, flavorful soup that's perfect for a cold winter night.

## Ingredients

- 2 tablespoons olive oil
- 2 pounds yellow onions, thinly sliced

- 1 tablespoon sugar
- 1/2 cup dry white wine
- 4 cups beef broth
- 1 bay leaf
- 1 thyme sprig
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 cup grated Gruyère cheese

## **Instructions**

1. Heat the olive oil in a large pot over medium heat. Add the onions and cook, stirring occasionally, until softened and translucent, about 15 minutes. 2. Add the sugar and cook, stirring constantly, until the onions are caramelized, about 10 minutes. 3. Add the white wine and cook until reduced by half, about 5 minutes. 4. Add the beef broth, bay leaf, thyme, salt, and pepper. Bring to a boil, then reduce heat and simmer for 30 minutes. 5. Preheat the oven to 375 degrees F (190 degrees C). 6. Ladle the soup into individual ovenproof bowls. Top each bowl with the Gruyère cheese. 7. Bake for 10 minutes, or until the cheese is melted and bubbly.

## **Modern Takes on Onion Soup**

In addition to traditional French onion soup, there are many other delicious variations on this classic dish. Here are a few of our favorites:

### **Caramelized Onion and Goat Cheese Soup**

This soup is made with caramelized onions, goat cheese, and chicken broth. The result is a rich, flavorful soup that's perfect for a light lunch or dinner.

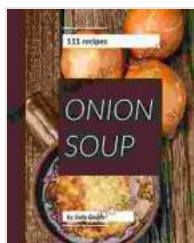
## Roasted Onion and Gruyère Soup

This soup is made with roasted onions, Gruyère cheese, and vegetable broth. The roasted onions give the soup a deep, caramelized flavor, while the Gruyère cheese adds a rich, nutty flavor.

## Spicy Onion and Sausage Soup

This soup is made with spicy onions, sausage, and beef broth. The spicy onions give the soup a kick, while the sausage adds a hearty, meaty flavor.

Onion soup is a classic dish that can be enjoyed all year round. With so many delicious variations to choose from, there's sure to be an onion soup recipe that everyone will love.



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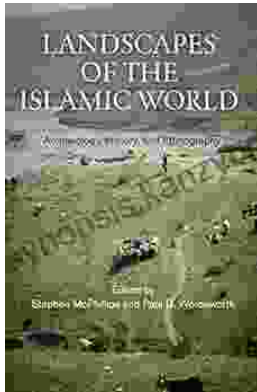
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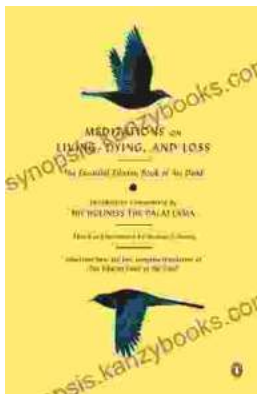
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