

"Award Winning French Onion Soup" Kim Foster Schonefeld

2 hrs · Orlando, FL · Edited

This recipe makes a pot of soup that serves 6. I triple it if I am going to can it that way I get 7 quarts with enough left over for lunch or dinner.

Ingredients:

6 large yellow onions (sliced thin),
2 tablespoons olive oil,
1 carton each or 32.oz home made chicken broth and beef broth,
1 cup sherry,
1/2 teaspoon salt,
1/4 teaspoon pepper,
1/2 teaspoon granulated garlic,
2 teaspoons fresh or dried thyme,
1 bay leaf,

Directions:

In a large stock pot over medium heat, caramelize onions in oil until dark golden brown. Add sherry; cook for 6 minutes stirring often. Add chicken and beef stocks, salt, pepper, thyme, bay leaf and garlic. Simmer 45 minutes. Serve: Pour soup into oven safe crock or bowl; top with nice thick slice of crusty bread and a slice of cheese. Bake in a 350. degree oven until cheese is melted and slightly browned.

For canning, I use a slotted spoon and funnel to gather onions from stock pot and place in sterilized jars equally. Then ladle the soup into jars leaving 1" head space. (Do not add bread and cheese until opening to serve as suggested above). You will Love this Soup! PC 90 Minutes for quarts 75 minutes for pints.