

**French Onion Soup** By Licia Rowe on Tuesday, August 6, 2013 at 1:55pm

5 gigantic white onions, thinly sliced from top to bottom

5 medium red onions, thinly sliced from top to bottom

3 TBSP butter

≈10 quarts of beef stock (store bought broth works just fine)

1 TBSP Worcestershire sauce

½ to 1 cup dry red wine (optional)

Several sprigs of fresh thyme (or ≈1 TBSP dried – I go by taste and I like a lot of thyme).

5-6 bay leaves

Salt and pepper to taste

Melt butter in large stock pot. Add onions and sweat for 15-20 minutes. Sprinkle liberally with salt. Cover and reduce heat (low to medium low). Cook for about 60-70 minutes until onions are caramelized and appear nice and brown. Simply sautéing the onions will not have the same flavor as caramelizing, so this is an important step.

Add stock, Worcestershire sauce, wine (if using), thyme, bay leaves. Bring to a boil, then reduce heat and simmer for at least 30 minutes, adding salt and pepper to taste.

Process in pressure canner 10 lbs, 75 minutes for pints or 90 minutes for quarts.

Note – A cook in a restaurant that I always order French onion soup at shared his ingredients when I asked how he made the soup. He just uses water, onions, salt, white pepper and Kitchen Bouquet. I will definitely use Kitchen Bouquet next time since it adds a really nice savory flavor.

I quantified the amounts as best as I could. I just read a few recipes and chose the portions of each that sounded the best to me. These quantities are a good start, but I always add or subtract to suit my taste at the time. The finished product was pretty darn good, but I will continue tweaking it to improve.

I ended up with 13 pints, plus another half pint from this batch.