

French Onion Soup

Rich, caramelized French onion soup made easy in a slow cooker. 12-hour slow-cooked onions create deep flavor with minimal effort. Topped with cheese!

15 min

PREP

6h

COOK

6h 15min

TOTAL

8

SERVINGS

Hard

DIFFICULTY

Ingredients

- 3 lb onion
- 2 tbsp unsalted butter
- 2 tbsp olive oil
- 10 cup beef broth
- 2 tbsp balsamic vinegar
- 3 tbsp brandy
- 1 cup gruyere cheese
- 4 slice bread
- 2 tsp rock salt
- 2 tsp black pepper

Instructions

- 1 Prepare the onions**

Slice 3 pounds of yellow onions into thin quarter-moon shapes, about 1/4-inch thick.
- 2** Add the sliced onions, 2 tablespoons butter, 2 tablespoons olive oil, and 2 teaspoons salt to a 5-quart slow cooker.
- 3 Caramelize the onions**

Cook on low heat for 12 hours without lifting the lid, until the onions are deep golden-brown and caramelized throughout.
- 4 Add broth and seasonings**

Stir in 10 cups beef broth, 3 tablespoons balsamic vinegar, 2 teaspoons black pepper, and 1 cup brandy into

the caramelized onions.

5 Continue cooking on low for 6-8 hours more, until the flavors are well blended and the soup is richly flavored.

6 **Prepare for serving**

Preheat oven to 180°C (350°F) with the rack positioned in the upper third of the oven.

7 Ladle the hot soup into 8 oven-safe bowls and place them on a rimmed baking sheet.

8 Top each bowl with 1 slice of toasted baguette, then sprinkle generously with shredded Gruyère cheese.

9 **Bake and broil**

Bake for 20-30 minutes until the cheese is completely melted and bubbling.

10 Switch the oven to broil and cook for 2-3 minutes more until the cheese is golden brown and slightly crispy on top.

11 Remove from oven and let cool for 2 minutes before serving immediately.

Tips

Slice onions uniformly using a mandoline or food processor to ensure even cooking and consistent texture throughout the long cooking process.

If your slow cooker doesn't seal well, place a clean kitchen towel between the lid and pot to minimize moisture loss during the extended cooking time.

Cook the onions in your garage or well-ventilated area if possible, as 12 hours of onion cooking can create a strong aroma throughout your home.

Test your oven-safe bowls beforehand by checking if they can withstand broiler temperatures – some ceramics may crack under intense heat.

For deeper flavor, add the brandy during the last 2 hours of cooking rather than at the beginning to prevent the alcohol from completely evaporating.

Make extra caramelized onions and freeze portions for quick French onion soup later – they keep for up to 6 months frozen.

Let the soup rest for 2-3 minutes after broiling to allow the cheese to set slightly before serving, preventing burns from molten cheese.

Toast your bread slices until golden brown before adding to the soup – this prevents them from becoming soggy under the cheese and broth.