

# Fransız Usulü Soğan Çorbası

Rich and comforting French onion soup recipe. Slow-cooked caramelized onions in beef broth, topped with gruyere cheese and baked until golden.

15	360	375	8	Hard
HAZIRLIK DK	PİRME DK	TOPLAM DK	PORSİYON	ZORLUK

Fransız Usulü Soğan Çorbası

## Malzemeler

- 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

## Yapılış

- Prepare the onions**

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

Cook on low heat for 12 hours, stirring occasionally if possible, until the onions are soft, deeply caramelized, and deep golden-brown in color.
- Add broth and seasonings**

Stir in 10 cups beef broth, 2 tablespoons balsamic vinegar, and 2 teaspoons black pepper until well combined.
- Continue cooking on low heat for 6-8 hours more until the flavors are well blended and the soup has a rich, deep color.
- Prepare for broiling**

Preheat oven to 175°C (350°F) and position rack in upper third of oven.
- Ladle the hot soup into 4 oven-safe bowls and place them on a large rimmed baking sheet.
- Top each bowl with 1 slice of toasted bread and sprinkle 3 tablespoons of grated Gruyère cheese over each slice.

9 **Bake and broil**

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

10 Switch oven to broil setting and broil for 2-3 minutes until the cheese is golden brown and bubbly on top.

11 Remove from oven and let cool for 2-3 minutes before serving immediately while hot.

## ?puçlar?

Slice onions into uniform quarter-moon shapes using a sharp knife or mandoline for even cooking. Consistent pieces ensure all onions caramelize at the same rate.

Don't skip the 12-hour slow cooking time for the onions. This extended cooking develops the deep, sweet flavors that make authentic French onion soup exceptional.

Use oven-safe bowls or crocks when broiling the cheese topping. Regular bowls may crack under high heat, so invest in proper French onion soup bowls if you make this dish regularly.

Wrap a kitchen towel around the slow cooker lid if your model doesn't seal well. This prevents excess moisture from diluting the soup and helps concentrate flavors.

Toast your bread slices until golden before adding to the soup. This prevents them from becoming soggy and provides better texture contrast.

Taste and adjust seasoning after adding the broth. Different brands vary in saltiness, so you may need to balance with additional salt or pepper.

For deeper flavor, add the brandy during the last hour of slow cooking rather than at the end. This allows the alcohol to cook off while preserving the complex flavor.