



FRENCH GOURMET ONION SOUP



This craveable classic soup gets a modern update by topping the toppings; classic French Onion Soup is loaded with melty, bubbly cheese atop a crispy crouton, then topped with **3/4" Gourmet Breaded Onion Rings**. Yield: 4 Servings

Ingredients:

8 Each	3/4" Gourmet Breaded Onion Rings [#0290020], Prepared According to Package Directions	¼ Cup	Sherry
2 Tbsp.	Butter	1 Quart	Beef Stock
2 Cups	Onions, Sliced	To Taste	Salt and pepper
½ Tbsp.	Garlic, Chopped	8 Slices	Baguette, Toasted
½ Tbsp.	Thyme, Chopped	4 Slices	Swiss cheese

Directions:

1. In a medium stock pot melt butter over medium heat.
2. Add onions and cook until onions begin to brown.
3. Add garlic and continue to cook for 5 minutes.
4. Add sherry and thyme, and beef stock, season with salt and pepper and simmer for 30 minutes.
5. Ladle soup into oven safe bowls.
6. Place 2 toasted baguette slices on top of the soup and cover with a slice of Swiss cheese.
7. Bake at 425°F or broil the soup until the cheese bubbles and browns.
8. Top with **3/4" Gourmet Breaded Onion Rings** and serve.

