

French Onion Soup

serves 6 to 8

{from *Favorite Comfort Food* by Martha Stewart Living}

4 tablespoons unsalted butter
2 pounds yellow onions, sliced into 1/4-inch thick half circles
1 teaspoon sugar
1 tablespoon all-purpose flour
1/2 cup dry sherry
6 cups beef stock
2 teaspoons chopped fresh thyme or 3/4 teaspoon dried thyme
Slices of baguette and Swiss or Gruyere cheese

Melt the butter in a large Dutch oven or heavy pot on medium-low heat. Add the onions. Spread the onions out in as thin a layer as possible. Sprinkle with the sugar, and cook, stirring just as needed to keep them from sticking, until they are melting and soft, golden brown, and beginning to caramelize, about 1 hour, but maybe longer.

Sprinkle the flour over the onions, and stir to coat. Add the sherry, stock, and thyme, and bring to a simmer. Cook, partially covered for about 30 minutes, to allow the flavors to combine. Season with salt and pepper to taste.

Serve with toasted bread topped with melted Swiss or Gruyere cheese.