

Slow Cooker French Onion Soup

Lunds & Byerlys

Yield: 6 servings

Preparation time (active): 15 minutes + 20 minutes in the oven to finish

Preparation time (passive): 8-10 hours to caramelize onions, then 6-8 hours to cook soup

Ingredients:

3	lb	white onions, sliced
8	Tbs	unsalted butter
1	tsp	salt
8	C	beef broth
1	Tbs	Worcestershire sauce
¼	C	white wine (or white cooking wine)
1	Tbs	red wine vinegar
4	ea	sprigs thyme, plus additional thyme for topping
1	ea	loaf of Italian bread, cut into ¾-inch slices, for topping
2	C	shredded Gruyère cheese

Directions:

1. Place onions, butter and salt in large slow cooker. Cook on low for 8-10 hours. This works best if you do it overnight.
2. In the morning add beef broth, Worcestershire, wine, red wine vinegar and thyme. Season with salt and pepper to taste. Cover and cook on low for another 6-8 hours.
3. Heat oven to 350 F. Place ovenproof bowls onto baking sheet. Ladle soup into bowls. Top each bowl with 1-2 slices of bread and about ¼ cup of shredded cheese.
4. Bake for 20 minutes.
5. Turn on broiler and broil until golden brown, keeping a very close eye on it.
6. Garnish with additional thyme leaves and enjoy!

<http://blog.lundsandbyerlys.com/post/165484622280/slow-cooker-french-onion-soup-let-your-slow-cooker>

<https://www.greensnchocolate.com/2017/09/slow-cooker-french-onion-soup/>