

French Onion Soup from beef or bison stock

Description: What's more hearty, delicious, and elegant than French Onion Soup? We always try to keep plenty of homemade beef stock in the freezer and Gruyere cheese on hand so we can whip up this mouth watering delight in minutes. Of course we always have a case of frozen baguettes in the freezer so we can always make our own croutons.

- Ingredients:**
- 1 Quart **homemade Diamond F Brand Beef Stock**
 - 1 Cup dry red wine
 - 1 Whole Onion, peeled
 - 4 cups croutons
 - 8 OZ Swiss Gruyere cheese, grated
 - 3 TBS Olive oil or grass fed butter

Of course homemade croutons make this soup out of this world!

Directions:

- Thinly slice one whole onion. Separate the slices into individual rings.
- In a sauce pan sauté onion rings in 3 TBS olive oil or grass fed butter until caramelized.
- When onions are caramelized add beef stock and wine and bring to a simmer.
- Fill bowl or tureen to $\frac{3}{4}$ full with onion , wine, and beef stock mixture.
- Fully cover top of soup with croutons.
- Cover croutons with grated Gruyere cheese to desired depth and quantity.
- Put tureens in a flat cake pan or cookie sheet and place directly under a top broiler until cheese is melted and browned.
- Remove from broiler and set on cooling rack.
- With hot pads or oven mitts, place hot soup bowls on plates for handling.
- Serve hot and enjoy!

Homemade Croutons

Break up bread into crouton sized pieces, drizzle with olive oil and stir to coat all the bread pieces with the olive oil.

sprinkle salt, pepper, onion powder, garlic powder, and a little Rosemary and Thyme. Stir to mix evenly

Place in 350 degree F oven until croutons are brown and crunchy.

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