***French Onion Soup***

Ingredients:

1 ½ 1bs. or about 5 cups of thinly sliced yellow onions

3 Tbsp. butter

1 Tbsp. Oil

1 Tsp. salt

¼ Tsp. sugar

1 Tbsp. flour

2 quarts beef stock

 ½ cup dry white wine

3 Tbsp. cognac (optional)

1 Bay leaf

1 Tsp. ground sage

Pinch of Thyme

Rounds of hard-toasted French bread

1 to 2 cups of Swiss or provolone cheese

1. Cook the onions slowly with the butter and oil in a covered saucepan for 15 minutes.
2. Uncover and raise heat to moderate, and stir in the salt and sugar. Cook for 30 to 40 minutes stirring frequently, until the onions have turned an even, deep, golden brown.
3. Sprinkle in the flour and stir for 3 minutes.
4. Off heat blend in the boiling stock. Add the wine, and season to taste. Simmer partially covered for 30 to 40 minutes or more, skimming occasionally. Correct seasoning. \* set aside uncovered until ready to serve. Then reheat to simmer.
5. \* If you like the cognac taste, proceed with the next step. If you don’t; just add water instead. Just before serving, stir in the cognac. At this point, be careful not to over salt the soup. Pour into a soup tureen or soup cups over the rounds of bread, and pass the cheese separately.