



French Onion Soup

Featured on August 9, 2019 for “In the Kitchen with Julia and Paul Child” demo with Chef Lynne Just

French Onion Soup

From *The Way to Cook*, by Julia Child, pg.19

Makes 2 ½ quarts, serving 6

Ingredients

- 3 tablespoons butter
- 1 tablespoon light olive oil or fresh peanut oil
- 8 cups thinly sliced onions (2 ½ pounds)
- ½ teaspoon each salt and sugar (sugar helps the onions to brown)
- 2 tablespoons flour
- 2 ½ quarts homemade beef stock, at least 2 cups of which should be hot
- 4 to 5 tablespoons Cognac, Armagnac, or other good brandy
- 1 cup dry white French vermouth

Directions

Browning the onions – 40 minutes. Set the saucepan over moderate heat with the butter and the oil; when the butter has melted, stir in the onions, cover the pan, and cook slowly until tender and translucent, about 10 minutes. Blend in the salt and the sugar, raise heat to moderately high, and let the onions brown, stirring frequently until they are a dark walnut color, 25 to 30 minutes.

Simmering the soup. Sprinkle the flour and cook slowly, stirring for another 3 to 4 minutes. Remove from heat, let cool a moment, then whisk in 2 cups of hot stock. When well blended, bring to a simmer, adding the rest of the stock, the Cognac or brandy, and the vermouth. Cover loosely, and simmer very slowly 1 ½ hours, adding a little water if the liquid reduces too much. Correct seasoning.

Serving. Serve the soup as it is, accompanying it with French bread and a bowl of grated Swiss or Parmesan cheese.

