

Quick & Easy

THE COSTCO WAY

Onions 52 French Onion Soup

Makes 4 servings

Ingredients:

3 Tbsp butter
4 Tbsp olive oil, divided
4 to 5 (about 3 lbs) Onions 52 Yellow Onions, thinly sliced
2 tsp kosher salt, divided
1 Tbsp tomato paste
2 Tbsp Worcestershire sauce
2 tsp thyme, chopped
1 cup white wine
4 Tbsp dry sherry
1 Tbsp flour
6 cups beef stock
1 tsp ground black pepper
4 cups French bread, cubed
1½ cups Gruyere cheese, grated
1 cup Parmesan cheese, shredded

Instructions:

In a Dutch oven or large pot over medium, add butter, 2 Tbsp olive oil, onions and 1 tsp salt. Stir. Reduce heat to medium-low. Caramelize onions for 45 minutes to 1 hour, stirring occasionally. Stir in tomato paste. Cook mixture for 1 to 2 minutes. Add Worcestershire, thyme, wine and sherry. Stir. Increase heat to medium-high. Bring to a boil for 1 minute. Stir in flour. Let thicken for 2 to 3 minutes. Add stock, pepper and remaining 1 tsp salt. Bring to a simmer. Cook uncovered for 20 minutes.

Preheat oven to 350 F. Place bread cubes on a baking sheet. Drizzle with remaining 2 Tbsp olive oil. Toss to coat. Bake for 5 to 6 minutes, or until lightly browned.

Remove from the oven. Sprinkle with Gruyere and Parmesan cheese. Bake for an additional 2 to 3 minutes, or until cheese is melted. Ladle soup into bowls. Top with cheese croutons. Serve immediately.

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