

Bone Suckin' French Onion Soup



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Ingredients:

Bone Suckin' Poultry Seasoning, 2 Tbsp.

Yellow Onions, 6 large, thinly sliced

Unsalted Butter, 1/2 stick

All-Purpose Flour, 2 Tbsp.

Beef Broth, 1 1/2 quarts

Beef Bouillon, 1 Tbsp. (I used an organic, low sodium brand.), Optional

White Wine, 1/2 cup

French Bread, 1 loaf, cut in 1/2 inch slices

Gruyère Cheese, 3/4 lb. coarsely grated

Sea Salt and Pepper to taste



Directions:

In a large stock pot, cook the onions in butter over moderate heat, stirring frequently, for 10 minutes. Sprinkle Bone Suckin' Poultry Seasoning and flour over the onion mixture and stir for 3-4 minutes. Turn the heat up on stove and add the broth and wine slowly, continuing to stir until the soup comes to a boil. (If using the bouillon, add at this time too.) Lower the heat and simmer the soup covered for 20 minutes.

Take French bread slices and top with grated Gruyère and toast until cheese has melted.

Place 1-2 slices of bread in a soup bowl (depending on if you are using a bowl or cup), and pour the soup over the piece of bread. At this time add more cheese to each bowl and serve hot. Serves 6-8.

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