

## French Onion Soup



Serves 8

8 Tbsp. butter  
12 yellow onions, sliced thin  
1 cup Pinot Noir  
2 quarts beef stock  
1 Tbsp. thyme, minced  
Kosher salt  
8 slices baguette French bread, sliced thick  
8 ounces Gruyere cheese, grated

Melt butter in a medium soup pot. Add onions and cook on medium-low heat. Cover the pot and simmer for 15 minutes. Remove the lid and cook for an additional 30 minutes, stirring occasionally until golden brown and caramelized. Add the Pinot Noir and cook for 5 minutes. Add the beef stock and bring to a simmer. Add thyme and season with salt.

Meanwhile, top each slice of baguette with the gruyere cheese and toast in broiler until brown.

To serve: Pour soup into serving bowls and top with Gruyere cheese toast.