

Marion's French Onion Soup

Ingredients

- 3 cans of Campbell's beef broth (do not substitute)
- 3 cans of water
- 2-3 large onions coarsely chopped
- 8 ounces sherry cooking wine (I like Holland House)
- 1 bay leaf
- 1 teaspoon sage
- 1 tablespoon (or more) extra virgin olive oil
- 1 tablespoon butter (unsalted preferred)
- 1 tablespoon sugar
- 2 tablespoons flour
- 1 package croutons
- Mozzarella cheese shredded
- Parmesan/Romano cheese shredded or Parmesan in jar

In a large heavy-duty pot, (I use ceramic-coated cast iron), heat the oil and butter over low to medium-low heat. When butter has melted, add onions, stir until well coated and cover. Cook for approximately 25 minutes. Stir; continue to cook (covered), until onions are soft and translucent, checking every five minutes.

Add sugar and cook uncovered on medium-high, stirring often. Cook approximately twenty minutes or until onions are golden brown, scraping fond from bottom of pan.

Add flour, stirring continuously for two minutes. Add cooking sherry, beef broth, water, bay leaf and sage. Stir and bring to boil, and then simmer for approximately an hour.

When done, set oven to broil, placing rack approximately six inches from top. Place soup in individual oven-proof bowls, and top with layer of croutons, followed by mozzarella cheese, finally topping with a sprinkling of parmesan and broil until bubbly and lightly browned, watching constantly.

Set bowls on plates before serving. Soup will be very hot.