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Ingredients for Slow Cooker French Onion Soup

6-7 large yellow onions, peeled and halved top to bottom,
with flat side down cut lengthwise into medium-thin slices

3 tablespoons melted butter

1 teaspoon kosher salt

1/4 cup dry sherry

3 cup beef stock

1-1/2 cups water

1 bay leaf

1/2 teaspoon dried thyme

1-inch slices of French baguette (8-12 pieces)

2 cups grated Gruyère or Mozzarella cheese

3-4 sprigs of fresh thyme, use leaves for garnish

Directions for Slow Cooker French Onion Soup

1. **Add:** In a 6-quart slow cooker, add the sliced onions.
2. **Add:** Add melted butter. Toss onions with two wooden spoons to evenly coat them with butter.
3. Sprinkle with salt.
4. **Cook on HIGH:** With lid on, cook for 4-6 hours on HIGH. Onions should be wilted and golden brown.
5. **Heat in saucepan:** In a small saucepan, add dry sherry and 1 cup beef stock. Heat on medium high for about 5 minutes to allow some of the alcohol to evaporate.
6. **Add:** Add the heated mixture to the slow cooker. Also add the water, remaining two cups of beef stock, dried thyme, and bay leaf.
7. **Cook on HIGH:** Cook on HIGH for 1-1/4 hours.
8. Remove bay leaf and discard.
9. **Reduce heat to LOW:** Turn slow cooker to LOW and let soup simmer while you toast the baguette slices.
10. **Toast bread:** Preheat oven to 350°F. Lightly coat a glass baking dish with cooking spray and arrange bread slices in a single layer. Bake for about 10 minutes or until edges are toasted to a golden brown.
11. Before you set oven to BROIL, position your top rack about 12 inches from the broiler.
12. **Ladle soup:** Cover a rimmed baking sheet with aluminum foil to make clean up easy. Ladle soup into broiler-safe bowls or crocks until each is a little more than half full.
13. **Finish layers:** Evenly space bowls on the baking sheet, and place 2-3 baguette slices, toasted side down, on top of the soup. Bread should not overlap. Sprinkle at least 1/2 cup of cheese over the bread.
14. **Broil:** Broil for 3 to 4 minutes or until the cheese is melted and golden brown around the edges.
15. Enjoy!



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