

French Onion Soup Gratinée

Recipe By SWEET MEMORIES

SERVES: 4



INGREDIENTS:

- ☐ 2 tbsp. unsalted butter
- ☐ 3 onions, *sliced*
- ☐ 7 cups chicken broth
- ☐ ½ tsp. salt
- ☐ ½ tsp. fresh ground pepper
- ☐ 16 baguette slices
- ☐ 16 oz. Gruyère, *grated*

DIRECTIONS:

- ☐ 1. Melt the butter in a large saucepan and sauté the onions over medium high heat for about eight minutes or until they are lightly browned.
- ☐ 2. Add broth, salt and pepper and boil gently for about 5-10 minutes.
- ☐ 3. Pre-heat the oven to 400°F. Place the baguette slices on a baking sheet and toast in the oven.
- ☐ 4. Place one or two slices of baguette in the bottom of each of four ovenproof crocks.
- ☐ 5. Next add approximately 1/4 cup of grated cheese to each crock.
- ☐ 6. Ladle the onion and stock mixture into the crocks.
- ☐ 7. Repeat with another layer of baguette, cheese, and onion, then top with the remaining grated cheese.
- ☐ 8. Bake for 15 to 20 minutes or until cheese is beautifully browned.

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