

Easy French Onion Soup

For 2 people

4 Medium sized Yellow Onions

1 Quart of Beef Broth or Stock

3 tablespoons Salted Butter

½ Cup grated cheese, Gruyere or other types and amounts of cheese as desired.

2 slices of bread, prefer thick sliced (can be slightly stale bread)

Ground Thyme

A bay leaf

Butter the bread and toast it, then cut into small chunks

Peel the onions and cut into thin slices

Melt Butter in soup pot

Sauté the onions until caramelized

Add beef broth or stock to onions

add 1 tsp. ground thyme

add the bay leaf

Simmer for about 1 hour

Salt and pepper to taste

Ladle mixture into 2 oven proof bowls or crocks

Put chunks of bread on top of onion and broth mixture

Cover bread chunks with Cheese

Put under broiler (or 450 Deg. Oven) until cheese is lightly brown (about 5 minutes)

Serves 2 This recipe can be doubled or halved easily!

Depending on the beef broth (or stock) and the bread, this recipe can be gluten free.