

French Onion Soup

TOTAL TIME
60 min

SERVING / SIZE
250 mL (8 oz)

SERVINGS
8



This classic French Onion soup is rich, and savory made with caramelized onions, in a flavorful broth, served with a toasted baguette and topped with melted Gruyère cheese.

MADE WITH



Signature French Onion

CASE CODE 08171



Classic Beef Consommé

CASE CODE 28493

Ingredients

16 slices	French bread, sliced into rounds
15 mL	Olive oil
½ tub (905 g)	Signature French Onion
1L	Water
15 mL	Balsamic Vinegar
180 g	Classic Beef Consommé
	Pepper, ground to taste

Directions

- 1 Preheat oven to 180° C (350° F)
- 2 Place bread slices on a baking sheet, brush olive oil across both sides of each slice, and bake for 7-10 minutes, or until golden brown.
- 3 Slice the tops and bottoms off onions. Cut them in half, then slice into thin strips.
- 4 Add olive oil to stockpot and heat to medium-high.
- 5 Add onions, sugar, and let everything cook for about 30 minutes, stirring occasionally until they begin to caramelize to a deep golden brown colour.
- 6 Add *Campbell's*® Beef Consommé and water to stockpot. Bring to a boil, then reduce to a simmer and cook for 10 minutes longer.
- 7 Season to taste with pepper.
- 8 Turn oven to broil.
- 9 Ladle 250 mL (8 oz) soup into heat-resistant bowls and place the bowls on a baking sheet.
- 10 Place 1-2 slices of bread on top of the soup (depending on size of rounds). Top with shredded Gruyere cheese (about 75 mL / ¼ cu/per serving)

11 Place under the broiler for 1-3 minutes until the cheese is melted.

12 Serve immediately.