

Slow Cooker French Onion Soup

## **Description**

Ingredients
4 large yellow onions, thinly sliced

2 tablespoons olive oil

Watermark

1/2 teaspoon sugar

1/4 cup all-purpose flour

8 cups beef broth

1/2 cup dry white wine (optional)

2 teaspoons Worcestershire sauce

1 bay leaf

1/2 teaspoon dried thyme

Salt and pepper to taste

1 baguette, sliced

2 cups shredded GruyÃ"re cheese

## **Directions**

- 1. In a large skillet, heat olive oil and butter over medium heat. Add the sliced onions, salt, and sugar. Cook, stirring occasionally, until the onions are caramelized and golden brown, about 25-30 minutes.
- 2. Sprinkle the flour over the onions and stir to coat. Cook for another 2 minutes.
- 3. Transfer the caramelized onions to the slow cooker. Add the beef broth, white wine (if using), Worcestershire sauce, bay leaf, and thyme. Stir to combine.
- 4. Cover and cook on low for 6-8 hours or on high for 3-4 hours.
- 5. Before serving, preheat your oven to broil. Place the baguette slices on a baking sheet and toast them until golden brown.
- 6. Ladle the soup into oven-safe bowls, place a toasted baguette slice on top of each, and sprinkle generously with GruyA"re cheese.
- 7. Place the bowls under the broiler until the cheese is melted and bubbly. Serve hot.

## **Variations & Tips**

For a vegetarian version, substitute the beef broth with vegetable broth. If you have picky eaters, consider using a milder cheese like mozzarella instead of GruyÃ"re. You can also add a splash of balsamic vinegar to the soup for a touch of sweetness. For a heartier meal, add cooked chicken or beef before serving. If you prefer a thicker soup, blend a portion of the soup before adding the bread and

cheese.

## Category

1. Crockpot Recipes

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