



Slow Cooker French Onion Soup

Description

This slow cooker French onion soup is ridiculously easy to make, mainly since it cooks in a slow cooker! After you caramelize the onions, it simmers all day, and you come home to an amazing aroma and a fabulous meal for a cold winter day. Using a blend of cheeses on top of the bread makes this soup extra rich and delicious.

Prep Time: 30 mins

Cook Time: 4 hrs 45 mins

Total Time: 5 hrs 15 mins

Servings: 8

Ingredients

- 6 tablespoons butter
- 4 large yellow onions, sliced and separated into rings
- 1 tablespoon white sugar
- 2 cloves garlic, minced
- ½ cup cooking sherry
- 7 cups reduced-sodium beef broth
- 1 teaspoon sea salt, or to taste
- ¼ teaspoon dried thyme
- 1 bay leaf
- 8 slices of French bread
- ½ cup shredded Gruyere cheese
- ½ cup shredded Emmental cheese
- ¼ cup freshly shredded Parmesan cheese
- 2 tablespoons shredded mozzarella cheese

Directions

1. Gather all ingredients.
2. Heat butter in a large, heavy pot over medium-high heat. Add onions; cook and stir until translucent, about 10 minutes.
3. Sprinkle onions with sugar; reduce heat to medium. Cook, stirring constantly, until onions are soft and caramelized, at least 30 minutes. Stir in garlic and cook until fragrant, about 1 minute.
4. Stir sherry into onion mixture; scrape the bottom to dissolve the small bits of browned food.
5. Transfer onions into a slow cooker and pour in beef broth. Season with sea salt; stir in thyme and bay leaf.
6. Cover and cook on Low for 8 to 10 hours or on High for 4 to 6 hours.
7. Preheat the oven broiler about 10 minutes before serving. Set an oven rack about 8 inches from the heat source. Arrange bread slices on a baking sheet; broil until toasted, 1 to 2 minutes per side.
8. Lightly toss Gruyere, Emmental, Parmesan, and mozzarella cheeses in a bowl.
9. Fill oven-safe soup crocks 3/4 full with onion soup and float a bread slice in each bowl.
10. Top each with about 2 tablespoons cheese mixture.
11. Place filled bowls onto a baking sheet and broil until cheese topping is lightly browned and bubbling, about 2 minutes.

Cookâ??s Note

You do not have to caramelize the onions; you can melt the butter in your crockpot, stir in the onions to coat, add the remaining ingredients, and cook. However, caramelizing the onions makes for a much, much better soup!

If you like, put all the soup components â?? soup, toasted bread, and cheese mixture â?? out on the table and let people make their soup! This seems to be the favored method when I host a craft night. People can make their own decisions about what they want in or on their soup!

Nutrition Facts

Calories442

Total Fat 16g

Saturated Fat 9g

Cholesterol 38mg

Sodium 1539mg

Total Carbohydrate 57g

Dietary Fiber 3g

Total Sugars 10g

Protein 18g

Vitamin C 4mg

Calcium 222mg

Iron 4mg

Potassium 283mg

Category

1. Crockpot Recipes

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