



FRENCH ONION SOUP

<https://www.mainland.co.nz/recipe/french-onion-soup.html>



PREP TIME
20 MINS

COOKING TIME
60 MINS

SERVES
4

French onion soup has long been a favourite at the lunch or dinner table. We give this classic recipe a little added oomph, using Mainland Colby Grated Cheese and baguettes.

Ingredients

- 100g Mainland Natural Butter
- 1kg brown onions, peeled and finely sliced
- 1 tsp brown sugar
- 3 sprigs fresh thyme
- 2 bay leaves
- 3 tbsp brandy or dry sherry
- 1L beef stock
- 1/2 tsp Dijon mustard
- 4 thick baguette slices, lightly toasted
- 1 cup Mainland Colby Grated Cheese
- Freshly ground black pepper and salt, to taste

Method

1. Heat butter in a pot over a low to medium heat, add onions and gently fry for 8 minutes with the lid on. They should be lightly golden in colour and softened.
2. Remove lid, increase the heat and stir for another 8-10 minutes until the onions are browned.
3. Add brown sugar, thyme and bay leaves and stir for 3-4 minutes. Stir in brandy or sherry, allowing it to evaporate slightly over the heat, then add the beef stock and mustard. Simmer for 25 minutes, then season with salt and pepper to taste.
4. Ladle soup into individual oven-proof dishes, place a slice of baguette on each dish and top generously with Mainland Colby Grated Cheese.
5. Bake in a preheated hot oven for 10 minutes until the cheese is melted. Serve immediately.

Tip: A food processor can slice your onions quickly and finely – without the tears.