

350°

French Onion Soup Gratinée

- 2 c cubed sourdough bread (for croutons)
- 1/4 c olive oil
- 5 Tbsp chopped fresh thyme
- 3 Tbsp chopped fresh rosemary
- salt + pepper to taste
- 3 large sweet onions (Vidalia) sliced in thin rings
- 4 cloves ~~garlic~~ garlic, thinly slivered
- 2/3 cup orange or pineapple juice or cider
- 2 c chicken broth
- 2 c beef broth
- 1 1/2 c grated Gruyere cheese

serves 4

Drizzle 2Tbsp olive oil on cubes w/ 1Tbsp thyme, rosemary; sprinkle w/ salt & pepper. Bake till crisp (about 15 min) shaking pan frequently.

Heat remaining oil & cook onions till lightly brown (45 min) stirring occasionally.

Add ~~garlic~~ garlic - cook 1 min more

Raise heat - add sherry to onions & garlic; bring to rapid boil.

Add broth & simmer gently 20 min.

Add rest of spices.

to serve - preheat broiler. Place ovenproof crocks on baking sheet. Ladle soup $\frac{1}{4}$ in from top. Float croutons on top, cover w/ grated cheese & broil until cheese is bubbly.