

Bob's French Onion Soup

(Don't use a non-stick Pan)

1 tbsp. olive oil in bottom of stock pot

6 – 8 large SWEET Onions

Peel, slice in half w/grain, slice in half again across the grain

Dice into ½" slices

Put Onions in stock pot

Add

¼ tsp salt

¼ tsp fresh ground pepper

1 tbsp Worcestershire sauce

¼ tsp cumin

Turn fire to medium, cook until onions start to caramelize, leave lid on first 1 ½ hours, stir frequently (every 3 minutes or so), can remove lid for last ½ hour (reduce heat as onions cook) Takes 2 hours to cook onions down (Do Not Burn)

Once onions are completely caramelized, add one cup of Pinot Gris or any dry white wine and deglaze your pan.

Cook down wine until you no longer smell the alcohol (approx. 5 min.)

Add 16 cups of beef broth

Let it simmer for at least 15 mins.

Taste for seasoning