

Slow Cooker French Onion Soup



Recipe by Amber

Penney Farms Princess

INGREDIENTS

4 onions, thinly sliced
4 cloves garlic, grated
1/2 stick unsalted butter (4 tbsp)
2 tbsp cornstarch
12 oz dry red wine
64 oz beef stock
2 tbsp fresh thyme
salt & pepper to taste
*2 tbsp coconut sugar (optional)

FOR THE TOPPING

1 loaf French bread, sliced
9 slices havarti
8 oz gruyere, grated
unsalted butter, softened
garlic powder
salt to taste
fresh thyme for garnish

INSTRUCTIONS

Slice the onions and toss them into the slow cooker. Grate the garlic directly over the onions. Add the butter, cornstarch, red wine, beef stock, and thyme leaves. Stir everything together.

Set the slow cooker to high and cook for 8-9 hours, stirring occasionally. (If you're leaving for work and can't stir occasionally, it's ok. It will still be delicious.) At the end of the cooking time, season with salt & pepper to taste.

For the cheesy delicious topping, line a cookie sheet with parchment paper, and set the oven to broil.

Slice the French bread into 1/2 inch slices and slather butter on one side. Place the buttered bread on the cookie sheet, then sprinkle with garlic powder and salt. (You can use garlic salt instead.)

Broil the bread until golden brown and toasty, approximately 1-2 minutes. Remove & set aside.

Pour the soup into bowls, crocs if you're fancy, then put them on the cookie sheet.

Place the toasted garlic bread on top of each bowl. Then place a slice of havarti cheese on top of the toasted garlic bread, and sprinkle on a little gruyere. Broil for another 1-2 minutes or until the cheese is melted and delicious.

Garnish with fresh thyme & serve.