

# Soup

## Beer Infused French Onion Soup

This is an easy and tasty version of French onion soup. While the onions are caramelizing away, you can get other things done. Caramelizing the onions is key as it adds flavor and depth to the soup.

### You'll Need

- 1 1/2 tablespoons extra-virgin olive oil
- 3 medium onions thinly sliced
- 1/2 cup pale ale beer
- 4 cups beef broth
- Thin slices of Swiss cheese (Jarlsberg) or other white cheese of choice
- Sour dough, ciabatta or French bread sliced and lightly toasted
- 1/4 teaspoon salt



### Directions

- In a heavy pot, heat the olive oil on medium heat. Once oil is heated, add the onions and salt. Let the onions cook and caramelize. Stir every once in a while scraping the bottom of the pot and lowering heat if necessary. Let the onions cook for at least 20 minutes.
- When the onions have caramelized, reduce the heat to low-medium and add the beer and cook for approximately 2 minutes on simmer.
- Next add the broth and bring to a boil.
- Lower the heat and let the flavors meld together for approximately 10 minutes on simmer.
- Portion the soup into bowls and place some cheese directly on top of the soup as to allow the cheese to melt a bit. Then top with some toasted bread.

### Play with Your Food

- Garnish with parsley or chives
- Leave out the bread for a gluten-free soup
- Use non-alcoholic beer or chicken broth in replacement for beer.

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