

Apple Cider French Onion Soup

Yield: 4 portions

4 Tbsp. unsalted butter
5 medium yellow onions, thinly sliced
5 cups beef broth
2 ½ cups apple cider
1 pinch kosher salt
4 slices country bread
8 thin slices of Gruyere cheese

In large pot on medium-low heat add butter and onions and allow the onions to soften and caramelize until a dark brown color. Stir every few minutes so they don't burn.

Once onions are soft and caramelized add beef broth, apple cider, and salt. Bring to a boil for 1 min. Reduce to low and simmer 1 hour, skimming top as necessary.

Before serving turn the broiler to High. Lightly butter bread on both sides and place on a cookie sheet. Allow bread slices to broil for 3 to 4 min. per side, or until golden brown. Remove bread and top with two slices of cheese. Return it to oven, cheese side up, and broil for another 2 min. or until the cheese is melted completely and bubbling.

Serve soup with bread floating on top.

