**French Onion Soup**

**Ingredients:**
1/4 cup unsalted butter
2 onions, sliced
1 garlic clove, minced
1 bay leaf
1 fresh thyme sprig (or ½ tsp. dried thyme)
Kosher salt and freshly ground black pepper
1 tablespoon all-purpose flour
1 quart beef stock
4 slices baguette
2 oz. grated Swiss cheese

2 oz. grated mozzarella cheese

**Directions**:

Melt the butter in a 2-3 quart pot over medium heat.

Add the onions, garlic, bay leave, thyme, and salt and pepper and cook until the onions are very soft and caramelized.

Add ½ cup beef stock, bring to a boil, reduce the heat and simmer until the stock has evaporated and the onions are dry, about 5 minutes.

Discard the bay leaf and thyme sprig (if using dried thyme, leave it in). Dust the onions with the flour and give them a stir. Turn the heat down to medium low so the flour doesn't burn, and cook for 5-10 minutes to cook out the raw flour taste. Now add the beef broth, bring the soup back to a simmer, and cook for 10-15 minutes. Season, to taste, with salt and pepper.

When you're ready to eat, preheat the broiler. Ladle the soup into bowls, top each with 1 slice of bread and top with cheese. Place the bowls on a baking sheet and put in the oven to toast the bread and melt the cheese (watch carefully!).

Recipe courtesy of Tyler Florence

Read more at: http://www.foodnetwork.com/recipes/tyler-florence/french-onion-soup-recipe2.html?oc=linkback