



Total Time
60 MIN.

Serving Size
250 ML (8 OZ)

Difficulty
EASY

Yields
6

This classic French Onion soup is easy to make and delicious. The addition of sugar improves the caramelization process and the splash of balsamic vinegar provides a unique flavour.

INGREDIENTS

	WEIGHT	MEASURE
French bread, sliced into rounds	12 slices	12 slices
Yellow onion		
Olive oil	1 tbsp	15 mL
Granulated sugar	1 tsp	5 mL
Campbell's® Beef Consomme, condensed can	3 cups	750 mL
Water	3 cups	750 mL
Balsamic vinegar	1 tbsp	15 mL
Gruyere cheese, shredded	1 1/2 cups	375 mL
Ground pepper		

INSTRUCTIONS

1. Preheat oven to 350 degrees F (180 degrees C)
2. Place bread slices on a baking sheet, brush olive oil across both sides of each slice, and bake for 7-10 minutes, or until golden brown
3. Slice the tops and bottoms off onions. Cut them in half, then slice into thin strips.
4. Add olive oil to stockpot, and heat to medium-high.
5. Add onions, sugar, and let everything cook for about 30 minutes, stirring occasionally until they begin to caramelize to a deep golden brown colour.
6. Add **Campbell's Beef Consomme** and water to stockpot. Bring to a boil, then reduce to a simmer, and cook for 10 minutes longer.
7. Season to taste with pepper.
8. Turn oven to broil.
9. Ladle 8 oz (250 mL) soup into heat-resistant bowls, and place the bowls on a baking sheet.
10. Place 1-2 slices of bread on top of the soup (depending on size of rounds). Top with shredded Gruyere cheese (about ¼ cup/75 mL per serving)
11. Place under the broiler for 1-3 minutes until the cheese is melted.
12. Serve immediately.