

# French Onion Soup

TOTAL TIME  
**60 min**

SERVING / SIZE  
**250 mL (8 oz)**

SERVINGS  
**8**



This classic French Onion soup is rich, and savory made with caramelized onions, in a flavorful broth, served with a toasted baguette and topped with melted Gruyère cheese.

**MADE WITH**



**Signature French Onion**

CASE CODE 08171



**Classic Beef Consommé**

CASE CODE 28493

## Ingredients

16 slices	French bread, sliced into rounds
15 mL	Olive oil
½ tub (905 g)	<b>Signature French Onion</b>
1L	Water
15 mL	Balsamic Vinegar
180 g	<b>Classic Beef Consommé</b>
	Pepper, ground to taste

## Directions

- 1 Preheat oven to 180° C (350° F)
- 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 Consommé 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 250 mL (8 oz ) 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 75 mL / ¼ cu/per serving)

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**11** Place under the broiler for 1-3 minutes until the cheese is melted.

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**12** Serve immediately.