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CORONADO

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French Onion Soup

1/4 cup butter
 4 cups sliced yellow onions
 2 teaspoons herbs de Provence
 2 each bay leaves
 2 each anchovies, chopped
 2 tablespoons flour
 2 cups dry white wine
 2 tablespoons balsamic vinegar
 2 quarts beef stock
 Salt and pepper to taste
 1/2 pound Gruyere cheese, sliced
 1/2 baguette, diced into large croutons

Melt butter and cook onions on low heat until turning rich brown in color, about 30 minutes, stirring often.

Add in herbs, bay leaf and anchovies, stir in wine and balsamic vinegar and add flour. Cook for 10 minutes. Do not burn flour.

Add stock and cook for 30 minutes more and remove bay leaves. Ladle soup into bowls and top with croutons and cheese and melt under broiler.

Serves 4-6; prep time 1 1/2 hours.



*From Chef/Owner Ken Irvine of
Bleu Bohème and Sea180°*