

Timothy Corrigan's French Onion Soup

- 1/4 cup butter
- 6 to 8 medium sized onions, halved and thinly cut lengthwise (about 6 cups)
- 4 garlic cloves
- 3 cups chicken stock or broth
- 3 cups beef stock or broth
- 3/4 cup dry white wine
- 1/4 cup dry sherry
- 1 tablespoon red wine vinegar
- 3 to 4 sprigs fresh thyme
- 1 tablespoon Dijon-style mustard
- salt and ground black pepper
- 6 sourdough bread slices, cut 3/4" to 1" thick
- 2 ounces (1/2 cup) Gruyère cheese, shredded
- 1 ounce (1/4 cup) Parmigiano-Reggiano cheese, grated

In 4-to 5-quart stockpot or Dutch oven melt butter over medium heat.

Add onions and garlic. Cook, uncovered, until tender and lightly browned, 30 to 40 minutes,* stirring occasionally. Carefully add broths, wine, sherry, red wine vinegar, thyme and mustard. Bring just to boiling; reduce heat. Simmer, uncovered, 20 to 25 minutes. Season to taste with salt and pepper.**

When ready to serve, preheat oven to broil. Place bread slices on baking sheet. Broil 3 inches from heat 1 to 2 minutes per side or until

lightly browned. Sprinkle bread slices with 1/2 cup Gruyère and 1/4 cup Parmigiano-Reggiano cheeses. Return to boiler; broil about 2 minutes or until cheese is melted and golden.

**recipe by Timothy Corrigan for CamilleStyles.com*