

# Slow Cooker French Onion Soup

**Note:** Make one batch of French Onion Soup that can be easily adjusted and served to your gluten sensitive friends and customers - all with the switch of a slice of bread.

## Ingredients:

- 3 pounds sweet onions, thinly sliced
- 3 Tbsp. butter, melted
- 2 tsp. Brown sugar
- Salt & Pepper to taste
- 6 sprigs fresh Thyme
- 1 Bay leaf
- 6 cups beef stock
- 2 tsp. Sherry vinegar
- 1 (12 oz.) French Baguette, sliced or any gluten free Baguette
- 1 cup shredded Gruyere cheese
- 1 cup shredded asiago cheese

## Directions:

1. Place sliced onions into a 6 quart slow cooker.
2. Stir in butter, brown sugar and 1 tsp. salt; top with thyme and bay leaf. Cover and cook on high heat for 8-10 hours, or until onions are caramelized and browned. Stir halfway or as needed to prevent burning.
3. Stir in beef stock and sherry; season with salt and pepper to taste. Cover and cook on high heat for 2-3 hours, or until heated through.
4. Remove and discard thyme and bay leaf.
5. Preheat oven to broil.
6. Place baguette slice onto a baking sheet. Place in oven and broil until golden brown on both sides, about 1-2 minutes per side; set aside.
7. Divide soup into ramekins or ovenproof bowls. Place onto a baking sheet. Top with baguette slices to cover the surface of the soup completely.
8. Sprinkle with cheeses. Place in oven and broil until golden brown and cheeses have melted; about 2 minutes.
9. Serve immediately.

