

0.1 French Onion Soup

- ↔ *2 Large Onions* Cut the onions in half, and then finely slice the halves to produce thin half-moons of onion.
- ↔ *~~50 g Butter* Melt the butter in a pan and add the onions. Gently cook, allowing for steam to escape, for around an hour, until the onions are greatly reduced in volume. Replace the lid, lower the temperature, and continue cooking gently until the onions begin to obtain a uniform straw colour. Once this happens, increase the temperature, remove the lid, and begin frequently stirring the onions.
- ↔ *A stem of Celery* Finely dice the celery, and add it to the onions. Continue cooking until they take a golden brown colour.
- ↔ *Red Wine* Make a stock by pouring boiling water onto the stock, Bovril, and rinds.
- ↔ *Hard Cheese Rinds* Deglaze the onions using the wine, and a dash of Worcestershire sauce. When
- ↔ *Vegetable Stock* reduced by two thirds, add the stock, removing the rinds before they disintegrate. Bring to a boil and continue cooking for half an hour.
- ↔ *Bovril*
- ↔ *Worcestershire Sauce*
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This soup is best served topped with a layer of toasted bread and grilled cheese.