

Simple French Onion Soup



Nothing warms you up like soup! At our house we like this soup on a quiet, week day night. Super simple and simply delicious!

What you Need:

- 1 onion, sliced
- 1 Tablespoon butter
- 1 quart beef broth (I like to use an organic)
- 4 thick slices of sourdough baguette, lightly toasted
- 4 slices of jarlsburg cheese (big slices to fit across the soup bowl) or more if needed.

Saute the onions in the butter until they are soft and golden.



Add the beef broth and simmer until it's hot and the flavors meld.

Spoon the soup into four bowls. Top each bowl with a piece of toasted roll and a slice of cheese.



Put the soup in the broiler until the cheese is melted and bubbly.

Let it cool before serving.



Serves 4

Yep, it's that easy!

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