FRENCH ONION SOUP

- 4 Tbl Butter
- 1 Tbl Olive Oil
- 2 1/2 lbs onion - red and yellow, sliced 1/4' thick
- 2 tsp Tanner's T-GOES
- 1 TBL all-purpose flour
- 1 1/2 cups red wine (Cab, Malbec or Merlot)
- 6 Cups beef, chicken or vegetable stock
- Toasted french bread,, sliced about 3/4" thick
- 12-16 oz Swiss and/or Gruyere cheese - grated (about 2 cups)

This is Fantastic in a Bread Bowl. Hollow out the "Boule" and toast the removed pieces in the oven. Use these as the "Croutons" on the soup. Smother with cheese and place under the Broiler Until Browned and Bubbly. Don't burn the Bread. Yummy!

1. Melt butter and olive oil in a large Dutch oven over medium heat. Add onions and sprinkle with 1 tsp T-GOES. Spread them out as thin a layer as possible, and cook, stirring as needed to keep onions from sticking, until they are melting soft, golden brown, and beginning to carmelize, about 1 hour
2. Sprinkle flour over onions, and stir to coat. Add wine and stock, bring to a simmer. Taste and add 1 more tsp of T-GOES and salt if desired. Cook partially covered for about 30 minutes to allow flavors to combine.
3. Preheat broiler. Place bread on baking sheet and broil until deep-golden brown on both sides, about 1-2 minutes per side; set aside
4. Ladle soup into oven-proof bowls. Place the bowls on a rimmed baking sheet. Place 2 slices toasted bread over each bowl. Sprinkle with grated cheese, and place under broiler until cheese is brown & bubbly