

## French Onion Soup

2 tbsp. butter

4 yellow onions sliced thinly into rings

Salt and pepper

1 tsp. flour

1/ 2 cup red wine

1 bay leaf

2 cups beef stock

2 cups chicken stock

4 slice of Swiss cheese

1 cup Grated mozzarella cheese

4 baguette slices or thick slices of French bread toasted

Melt butter in a large pot over medium high heat and then stir in the salt and onions and cook until the onions are caramelized. About 30 minutes give or take 5 minutes.

Mix chicken and beef stock, and red in the pot. Simmer for about 20 minutes and reduce heat to low.

Preheat oven and toast bread on each side using the broiler .Then ladle the 4 bowls about  $\frac{3}{4}$  the way up and place a piece of the toasted bread on top. If you don't have oven proof bowls, you can do the rest in the microwave, but it gets the nice brown color if you use the oven.

Layer the cheese on top of the bread and place in the over or microwave until the cheese is melted and brown if using the oven or just melted when using the microwave.

It's delicious either way, but the oven allows you to brown the cheese.

Enjoy!