French Onion Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

This will make about 4 servings -1 medium red onion -1 medium yellow onion -1 can chicken broth -1/2 cup dry red wine -dry basil -french baguette -mozzerralla cheese -water

Instructions

I tried making french onion soup before with white wine, but recently found a recipe using red wine. Red wine is definitely much better. Thinly slice onions. Add about 2 tablespoons olive oil to pan and cook onions until soft and brown (about 15 minutes). It's okay if onions stick to pan. Add red wine, stir, and let cook until most evaporated (about 2 minutes). Add chicken broth, about 4 cups water, and about 1/2 tablespoon dry basil. Bring to a boil and let soup reduce a little (let boil about 10-15 minutes). To serve, ladle hot soup into ovenproof bowl. Top with a thin slice of baguette and shredded cheese. Place bowl in boiler or oven for around 2-3 mintues, until cheese melts and browns a bit. Serve immediately on a cold evening~~