

## Caramelized French Onion Soup

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1 bunch fresh sweet onions, peeled and sliced into thin rings  
Tbs. butter  
1 Tbs. Worcestershire sauce  
1 Tbs. honey  
1 Tbs. flour  
4 cups vegetable broth  
1/2 cup freshly grated asiago cheese (or parmesan)  
1/2 baguette, cut into 1/2" thick slices  
olive oil  
salt and pepper to taste

The key to making this dish delicious is the unforgettable flavor of the fresh onions. Melt the butter in a medium sauce pan over medium heat until just golden. Add in the onions, turn down the heat to medium-low, and sauté for 5 minutes. Add the Worcestershire sauce and honey, and sauté another 5-7 minutes more. Meanwhile, place the baguette slices on a tray that fits your oven broiler, drizzles each slice lightly with olive oil and a dash of salt and pepper, and sprinkle cheese over the top. Broil for 3-4 minutes, or until very lightly browned. Remove from the tray, and place a bread slice in each serving bowl.

Now add the flour to the onions, stirring well to prevent clumping. Slowly add the broth to the soup one cup at a time, allowing the mixture to get stirred well before the addition of each cup. Raise the heat, and bring to a gentle boil. Boil for 1 minute, turn off the heat, and ladle the soup into the prepared bowls. Serve with extra cheese on top if desired.