

From the Kitchen of Sheryl Yuengling



Premium Light French Onion Soup

5 large yellow onions, cut into chunks
3 cloves of garlic, minced
1 stick unsalted butter - ½ cup
1 Tbsp. olive oil
3 bay leaves
3 sprigs fresh thyme
2 tsp sugar

3 Tbsp. flour
12 oz Yuengling Premium Light
5 cups unsalted beef broth salt & pepper
12 baguette slices, toasted
2 cups shredded smoked Gouda
6 slices Provolone

In a large pot, add the butter and oil and melt over medium heat. Add the onions, garlic, bay leaves, thyme, and sugar. Cook, stirring occasionally, for 35-40 minutes to caramelize the onions.

Remove the bay leaves and thyme and sprinkle the flour over the onions. Stir mixture for an additional 5 minutes.

Add the beer and beef broth and bring to a boil. Reduce to a simmer and cook for 45-60 minutes. Add salt and pepper to taste.

Ladle soup into an oven-safe bowl, top with 2 pieces of toasted baguette and cover with a slice of Provolone and ½ cup of Gouda. Broil until the cheese browns, 3-5 minutes.

