

## **Famous-Barr's French Onion Soup**

5 pounds unpeeled onions  
1/2 cup (1 stick) butter  
1 1/2 teaspoons freshly ground black pepper  
2 tablespoons paprika  
1 bay leaf  
7 (about 16-ounce) cans beef broth, divided (recommended Swanson's)  
1 cup dry white wine, optional  
3/4 cup all-purpose or instant flour (such as Wondra)  
Caramel coloring or Kitchen Bouquet, optional  
2 teaspoons salt, or french baguettes, optional  
Swiss or Gruyere cheese, optional

Peel onions and slice 1/8 inch thick, preferably in a food processor.

Melt butter in a 6-quart (or larger) stockpot. Add onions; cook, uncovered, over low heat for 1 1/2 hours, stirring occasionally. (The long cooking time makes the onions mellow and sweet.)

Stir in pepper, paprika and bay leaf; saute over low heat 10 minutes more, stirring frequently.

Pour in 6 cans broth and wine. Increase heat and bring to a boil. Dissolve flour in remaining 1 can broth. Stir into boiling soup. Reduce heat and simmer slowly for 2 hours.

Adjust color to a rich brown with caramel coloring, season with salt. Refrigerate overnight. (\*IT DOES TASTE BETTER THE NEXT DAY!)

To serve, heat soup in microwave or on stove top. If desired, pour into ovenproof crocks or bowls. Top with a slice of bread and a sprinkling of grated cheese. (\* SPRINKLING?! FEH! COVER IT! - LIKE AT LEAST A HALF CUP OF CHEESE!) Heat under the broiler until cheese melts and bubbles, about 5 minutes.

Leftover soup can be frozen.

Yield: 4 quarts; 16 servings.