

Best French Onion Soup

Yield: 6 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-beef-recipe-with-french-onion-soup>

Ingredients:

- 4 tablespoons butter
- 4 pounds yellow onions thinly chopped
- 8 garlic cloves minced
- 3 tablespoons all-purpose flour
- 1/2 cup white wine
- 6 cups beef stock
- 1 1/2 teaspoons Worcestershire sauce
- 2 teaspoons fresh rosemary
- 1 teaspoon dried thyme
- 1 bay leaf
- 3 cups Swiss cheese grated
- 2 teaspoons salt
- 2 teaspoons black pepper
- 1 French bread or baguette loaf
- beef broth
- French onion soup
- onion soup Palouse
- onion soup
- French onion soup Soupe à l'Oignon

Nutrition:

1. Calories: 500 calories
2. Carbohydrate: 44 grams
3. Cholesterol: 70 milligrams
4. Fat: 23 grams
5. Fiber: 7 grams
6. Protein: 26 grams
7. SaturatedFat: 15 grams
8. Sodium: 1920 milligrams

9. Sugar: 16 grams

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