

Instant Pot French Onion Soup

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YIELD: 6 SERVINGS TOTAL TIME: 75 MINUTES

PREP TIME: 10 MIN COOK TIME: 65 MINUTES

This instant pot french onion soup features perfectly caramelized onions in a rich, dark broth topped with a toasted baguette and hot and bubbly Gruyere cheese.



Ingredients:

- 5 Tablespoons butter
- 4 large yellow onions, finely sliced
- 2 large sweet onions, finely sliced
- 4 sprigs fresh thyme
- 2 Bay leaves
- ¾ cup dry white wine (I used Chardonnay)
- 1 Tablespoon flour
- 4 cups beef broth**
- 1 + ½ cups chicken broth**
- 3 Tablespoons olive oil
- 1 loaf French Bread
- 6 slices Gruyere cheese*

Directions:

Press the sauté button on your instant pot. Wait until “HOT” is displayed, then add the butter. (Waiting until it is hot prevents smoking.)



Once melted, add the onions, thyme, and bay leaves. Use a large silicone spatula and stir occasionally, allowing the butter to coat the onions. Do this for about 5 minutes, the onions will start to soften and release liquid.

Add 3 Tablespoons of water to the InstantPot, cover, and hit the “pressure cook” button.

Set the timer for 20 minutes.

Hit the quick release valve to release the pressure.

Remove the lid and press the sauté button again.

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Let it cook for 5 more minutes to release some of the liquid, then add the wine.

Let it simmer for an additional 20 minutes to let the wine cook out and allow the onions to fully caramelize.

Remove the bay leaves and the thyme.

Sprinkle the flour over the onions and stir to combine. Heat for an additional minute.

Add the beef and chicken broth, and let it simmer for another 10 minutes while you prepare the baguettes.

Preparing the baguettes:

Thickly slice the French bread diagonally, in roughly the size as the serving bowls you'll be using. Brush each side with olive oil and sprinkle lightly with salt. Place in a single layer on a baking sheet and bake at 350 degrees for about 5 minutes, until the top begins to turn brown and the bread is nice and firm. Watch them carefully to ensure they don't burn.

Serving the soup:

Set the oven temp to a broil.

Fill oven-safe bowls with the soup and top each with a baguette and a thick slice of gruyere cheese. Place the bowls on a baking sheet and broil them in the oven for 3-5 minutes, until the top is a golden-brown and bubbly. Carefully remove, top with additional fresh thyme, and serve.

If you don't have oven-safe bowls, you can melt the cheese on the baguettes in the oven and *then* place the cheesy bread on top of the filled-soup bowls.

**Other cheese options include Comte or Emmental (Swiss)*

***Homemade beef/chicken broth always takes a soup from good to **great**– always use homemade if possible. (I often make chicken stock from leftover rotisserie chicken that we eat for a quick meal!)*

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