

Slow Cooker French Onion Soup



Ingredients:

8 cups beef stock
5 sprigs of fresh thyme leaves
5 pounds yellow onions, sliced vertically
4 bay leaves
2 cups Gruyere cheese
1/4 cup unsalted butter, softened
2 tablespoons kosher salt
1 tablespoon freshly ground black pepper
1 tablespoon granulated sugar
1 Loaf of French bread

Directions:

- 1) Add the butter, thyme, bay leaves and onions to the insert of a slow cooker and sprinkle the sugar over the onions. Set the slow cooker to high and cook the onions for 8 hours or until they're caramelized, stirring the onions every 2 hours.
- 2) Remove the bay leaves and add the beef stock, salt, and the pepper. Cook the soup on high for an additional 30 minutes until heated through.
- 3) Preheat your oven to broil and toast the slices of bread until browned. Sprinkle the cheese on top of the toasts and broil until the cheese is melted.
- 4) To serve, ladle the soup into deep soup bowls and top with the cheese toasts.