A picture containing food, dish, meal, vegetable

Description automatically generated

***Vegetarian French Onion Soup***

By Debbie Kornberg

**Ingredients:**

6 large onions, sliced thin

2 Tbsp. unsalted butter

1 Tbsp. olive oil [(**SPICE + LEAF Galili Olive Oil)**](https://d.docs.live.net/1accff51d6598cbf/Documents/(Recommend%20SPICE%20+%20LEAF%20Israeli%20Galili%20Olive%20Oil))

5 Tbsp. [**SPICE + LEAF Roasted Vegetable Blend**](https://www.amazon.com/stores/node/20435793011?_encoding=UTF8&field-lbr_brands_browse-bin=SPICE%20%2B%20LEAF&ref_=bl_dp_s_web_20435793011)

**(Available on Amazon)**

2 tsp. ground coriander

1 tsp. kosher salt

1 large cheesecloth

1/2 tsp. sugar

3 Tbsp. flour

8 cups water

3/4 cup red wine

4 Tbsp. Worcestershire sauce

2 bay leaves

1 whole nutmeg, freshly zested or ½ tsp. ground nutmeg

8 slices of French bread, cut thick and toasted slightly

4 cups Swiss and/or Gruyere cheese blend, shredded

8 ramekin dishes

**Instructions:**

Place butter and olive oil in large pot and sauté sliced onions. Cook onions down until they are a golden brown, about 20 – 25 min. While onions are cooking down, take another large pot and place Roasted Vegetable Blend and ground coriander in it. Add 8 cups cold water and bring to a light boil and continue simmering for about 10 – 15 minutes. This will be your vegetable broth for the soup

Place a large bowl in your sink. Then place a colander into the bowl. Lay the cheesecloth on the colander. The edges of the cheesecloth should be hanging over the colander. Carefully pour the vegetable broth into the cheesecloth colander and bowl. Then lift the colander with cheesecloth away from the bowl. You can carefully gather the edges of the cheesecloth together to squeeze out any of the remaining liquid. Be careful as the liquid will be hot. Set vegetable broth aside. You can discard spices in cheesecloth once done.

Once onions have cooked down and are golden brown, stir in sugar and flour for two to three minutes on low temperature creating a small roux with the onions. Add wine, broth and mix well. Then add Worcestershire sauce, nutmeg, and bay leaves. Cover pot and cook for 30 minutes on simmer.

(If not serving onion soup right away, allow soup to cool and place in fridge until ready to serve.) When ready to serve, preheat oven to 450 degrees. Fill each ramekin three quarters of the way full with onion soup. Add about ¼ cup shredded cheese to the soup and then place one piece of toasted French bread on top. Sprinkle additional ¼ cup cheese on top to cover bread. Place ramekin on baking sheet and place in oven. Cook until cheese is melted and toasty brown on the edges. Enjoy!