



## Vegan French Onion Soup

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Author: Chuck Underwood Prep Time: 30 min Cook Time: 60 min

Total Time: 1 hour 30 minutes Category: Soups Method: Stovetop Cuisine: French

Diet: Vegan

### Description

By fan request, I made a classic winter soup with a history as rich as its flavor. This vegan french onions soup is the perfect soup for those cold winter nights.

### Ingredients

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3 lbs of yellow onions  
1 tsp salt  
2 cloves minced garlic  
1/4 c. cooking sherry (*or dry white wine*)  
5 cups water (*plus more for sauteeing the onions*)  
1 1/2 Tbs organic Better than Bouillion veggie base  
0.5 oz dried shiitake mushrooms (*optional*)  
3-4 sprigs fresh Thyme (*5g or 3/4 tsp*)  
2 Tbs low-sodium soy sauce or tamari  
1 French baguette  
vegan cheese (*optional*)

### Instructions

- 1 Prepare onions by slicing them in half from root to tip, then removing the skins
- 2 Thinly slice the onions from root to tip and add them to a large Dutch oven
- 3 Add 1/4 cup of water and saute on medium heat for 30-45 min, stirring often and adding water as needed.
- 4 Meanwhile, cut the baguette into 3/4" slices and toast in a toaster, toaster oven, or in a 350° F oven until browned.
- 5 Also, prepare broth by bringing 5 cups of water to a boil, adding the dried mushrooms and veggie base, stirring well, then removing from the heat.
- 6 Once the mushrooms have become rehydrated they can be removed, diced, and added back to the broth
- 7 Stir the minced garlic into the onions
- 8 When the onions have browned. deglaze the pan with the sherry, being sure to scrape up any browned bits from the bottom of the pan
- 9 Tie the thyme sprigs into a small bundle
- 10 Add the broth, thyme, and soy sauce and mix well.
- 11 Continue to simmer on med heat for another 15-20 min.
- 12 Ladle into oven-proof crocs (if using cheese), topped with a baguette toast, and top with vegan cheese
- 13 Broil until cheese has melted and serve
- 14 If not using cheese, ladle into bowl and top with toast and serve

**Find it online:** <https://www.brandnewvegan.com/recipes/soups/vegan-french-onion-soup>

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