

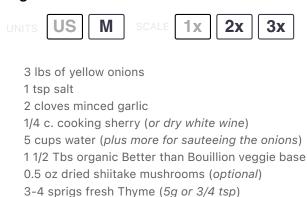
Vegan French Onion Soup රූ රූ රූ රූ රූ රු

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



- 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
- $^{\rm 2}$ $\,$ 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
- $^{\rm 9}~$ 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

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