



## **Onion Soup with Croque Monsieur Croutons**

Yield: 6 Servings

### **Ingredients:**

3 Tbsp butter  
2 ½ lbs onions, thinly sliced  
28 oz beef broth  
28 oz chicken broth  
1 Tbsp dried thyme  
¾ cup dry sherry  
2 tsp Dijon mustard  
18 ⅓-inch-thick slices of French bread baguette  
2 cups grated Swiss Cheese  
1 cup coarsely chopped ham

### **Preparation:**

1. Cook onions in butter in a heavy pan over medium heat.
2. Saute until browned, around 35 minutes.
3. Add chicken and beef broth, sherry, thyme and mustard, bring to a boil then turn down to simmer for 20 minutes.
4. Meanwhile, preheat broiler. Arrange bread on baking sheet. Broil until beginning to color, about 1 minute. Mound cheese and ham on bread; sprinkle with pepper. Broil until cheese melts, turning sheet for even cooking, about 2 minutes.
5. Ladle soup into deep bowls. Top each with 3 croutons and serve.

