

This French onion soup is served gratinéed with bread covered with cheese floating on top. It's perfect for cold winter nights.

INGREDIENTS

serves 8 (we eat 2 servings as a full meal)

5 onions sliced (~3lbs)
1-2 Tbsp olive oil
1 tsp salt
3 cloves garlic minces
1/2 tsp thyme dry or 2 sprigs fresh
1/2 cup red wine (I used Pinot Noir, but a Cabernet Sauvignon is good too)
6 cups veggie broth ([I make my own](#))
1 Tbsp soy sauce
1 Tbsp miso
bread toasted (French baguette preferably)
vegan cheese (something that melts nicely like Miyoko's mozzarella or Violife slices)

DIRECTIONS

Heat oil in large Dutch oven. Add sliced onions with salt. Cover and cook for 20 minutes. Uncover, stir and cook for another 30-40 minutes until the onions are soft and start browning. Add the minced garlic and thyme. Wait for a couple of minutes till the garlic releases its aroma. Add the wine and the broth. Bring to a boil, cover and simmer for 30 minutes. Add the soy sauce and the miso, and simmer for another 15 minutes. Pour soup in serving bowls. Place slice of toasted bread on top with cheese. Broil in oven for 5min until the cheese is melted. Serve immediately.