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# French Onion Soup

*From the Kitchen of Brett Broussard*

**1/4 cup butter**

**2 large yellow onion , sliced**

**1 large purple onion , sliced**

**1 leek, chopped**

**1 bunch green onion, chopped**

**2 cloves garlic, minced**

**1 tablespoon fresh thyme**

**1/4 cup brandy**

**2 quarts beef stock**

**gruyere cheese (harvarti, parmesan, manchego or combination)**

**croutons**

Melt butter over medium heat. Add onions and garlic and start to carmelize. Continue stirring and cook about 30 minutes. Add fresh thyme towards the end and pour in brandy. (Be careful, it will ignite) Reduce the liquid until it evaporates.

Bring stock to a boil, season with salt and pepper and add the onions.

.Ladle the soup into a bowl, add croutons, top with cheese and broil