

French Onion Soup Casserole Recipe

This hearty, homey take on French onion soup celebrates Georgia-grown Vidalia onions.

By **Southern Living Test Kitchen** | Updated on November 29, 2022

Active Time: 1 hr 20 mins

Total Time: 1 hr 50 mins

Ingredients

- ¼ cup unsalted butter
- 5 medium Vidalia onions, thinly sliced (about 3 lb.)
- 2 teaspoons kosher salt
- ½ teaspoon black pepper
- 3 thyme sprigs
- 2 flat-leaf parsley sprigs
- 2 bay leaves
- 1 (16-oz.) baguette, thinly sliced
- ⅓ cup all-purpose flour
- 3 cups reduced-sodium beef broth
- ½ cup sherry
- 8 ounces Gruyère cheese, shredded (about 2 cups)
- 1 teaspoon fresh thyme leaves

Directions

Step 1

Melt butter in a Dutch oven over medium-low; add onions, salt, pepper, thyme and parsley sprigs, and bay leaves; cook, stirring often, until onions are golden brown, about 1 hour.

Step 2

Meanwhile, preheat oven to 350°F. Arrange baguette slices in a single layer on a baking sheet. Bake in preheated oven until lightly toasted, 12 minutes. Set aside.

Step 3

Remove and discard thyme and parsley sprigs and bay leaves from onion mixture. Add flour, and cook, stirring constantly, 2 minutes. Add broth and sherry; bring to a boil over high. Boil, stirring constantly, until slightly thickened, 2 to 3 minutes.

Step 4

Layer half of the toasted baguette slices in a 13- x 9-inch baking dish. Spoon onion mixture evenly over bread. Top evenly with remaining baguette slices. Sprinkle with cheese; cover with aluminum foil. Bake in preheated oven 30 minutes. Increase heat to broil. Remove foil; broil until cheese is bubbly, about 3 minutes. Sprinkle with thyme leaves.