

French Onion Bread

Recipe By *Sina Mizrahi*



Cooking and Prep:  1
h 15 m

Serves:  9

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian

Source: Relish by Binah
Magazine

French onion soup is one of my weaknesses, and the way I reinterpreted it in this appetizer became a bigger weakness. Cooking the onions until they turn a deep, rich brown brings out their natural sweetness, and they come out dangerously delicious! Sandwiched between bubbly cheese and crunchy baguette, the caramelized onions are just perfect.

Ingredients (9)

Main ingredients

- 3 tablespoons **Bartenura Olive Oil** or butter
- 3 large onions, julienned
- 2 cloves garlic, minced or 2 cubes **Gefen Frozen Garlic**
- 1 teaspoon **Tuscanini Balsamic Vinegar**
- 1/2 teaspoon herbes de Provence or dried thyme

- 1 teaspoon salt
 - 1/2 teaspoon pepper
 - 1 large French baguette
 - 8-10 deli slices Gouda, provolone or mozzarella cheese
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Start Cooking

For the Bread

1. Heat the olive oil in a 10-inch skillet over medium heat. Add the onions and, using a wooden spoon, stir them well to coat in oil. Reduce heat to medium low and cook for 45 to 50 minutes, stirring frequently, until the onions turn a deep amber color.
2. Add the garlic, balsamic vinegar, herbes de Provence, salt, and pepper. Set aside and allow to cool slightly.
3. Preheat oven to 450°F.
4. Slice the baguette into one-inch rounds. Spoon caramelized onions onto each slice of bread and place enough cheese to cover the top without it hanging down the sides. Bake for three to four minutes, or until the cheese is melted and bubbly.
5. Garnish with additional herbes de Provence and serve hot.