

CopyCat TGI Fridays French Onion Soup

Ingredients

butter

4 medium onions, peeled and sliced in rings

3 cans (15 ounce size) beef broth

3/4 cup water

2 tablespoons Worcestershire sauce

2 bay leaves

1 dash garlic powder

1 dash salt

1 dash black pepper

1 French baguette

1 package (8 ounce size) Italian blend shredded cheese

Directions

Heat a small amount of butter in a large skillet over medium heat. Add the onions and cook, stirring frequently, until the onions are tender, about 20 minutes.

Add the beef broth, water, Worcestershire sauce, bay leaves, garlic powder, salt, and pepper to the crock pot. Cover the crock pot and heat on high heat while the onions are cooking.

Add the onions to the crock pot and set the heat to low. Cover the crock pot and cook on low for 3-5 hours or until the flavors have melded.

Heat the oven to 350 degrees F.

Slice the baguette into thin slices and place on a baking sheet. Place in the oven and bake at 350 degrees F until toasted, turning once during the cooking time.

Place the toasted bread slices (1-3 slices) in the bottom of

individual soup crocks or bowls. Sprinkle the toasts with the cheese.

Remove the bay leaves from the crock pot.

Ladle the hot onion soup over the bread slices so the cheese melts.

Serve hot.