



courtesy of Who Are Those Guys? BBQ Competition Cooking Team  
<http://www.watgbbq.com/>

Chris, from Big Ugly BBQ Team, posted this recipe for French Onion soup. It is easy to make and sure does taste good. I would highly recommend subbing the bacon fat for the vegetable oil. I would also toss in a couple of finely chopped bacon bits for a little extra kick, you can never have too much bacon!

### **BIG UGLY FRENCH ONION SOUP**

1/4 CUP VEGETABLE OIL ( SUBSTITUTE WITH BACON FAT)  
5 LARGE YELLOW ONIONS, THINLY SLICED  
2 CUPS DRY WHITE WINE  
8 CUPS RICH CHICKEN OR BEEF STOCK OR CANNED LOW-SALT CHICKEN

#### **BROTH**

1 Oz Jack Daniels No 7 or Favorite Whiskey (OPTIONAL)  
SALT AND FRESHLY GROUND BLACK PEPPER TO TASTE

8 (3/4-INCH) SLICES DAY-OLD FRENCH BREAD  
3 CUPS SHREDDED GRUYERE OR SWISS CHEESE

In a large, heavy pot heat the oil until almost smoking. Add the onions and reduce to medium. Cook onions for about 30 minutes, or until they are soft and an even deep golden brown; stir frequently with a wooden spoon and scrape up all the browned bits from the bottom of the pan.

Transfer onions to a Crock Pot set on highest setting and add wine, stock/broth and cover. I like to take half of the wine and de-glaze the pot to get the browns from the bottom. At this point you can add the shot, it's up to you, I've made it with and without, both are good. Once it starts to bubble, reduce heat to low and let cook overnight. I like to make it the day before, I think it tastes better. It needs to cook at least 12 hours in the crock, the longer the better.

When you are ready to serve, preheat the broiler. Place 8 deep ovenproof soup bowls or crocks on a baking sheet. Ladle the heated soup into bowls, add a slice of the bread to each bowl, and sprinkle the shredded cheese on top. Broil for 3 to 4 minutes, or until the cheese is golden and bubbling. Serve immediately.