

# Slow Cooker French Onion Soup

Rich and decadent French Onion Soup made in a slow cooker. Top with homemade croutons and cheese, then broil.

Prep Time	Cook Time	Total Time
25 mins	4 hrs	4 hrs 20 mins



Course: Soup    Cuisine: American    Keyword: French Onion Soup  
 Servings: 10    Calories: 132kcal    Author: Sarah Olson

★★★★★  
 5 from 1 vote

## Equipment

- Slow Cooker - 5 quart or larger

## Ingredients

- 1 stick butter
- 5 sweet yellow onions sliced
- 1 tsp. salt
- 1/4 tsp. pepper
- 1/4 cup flour
- 64 oz. beef broth (two 32-oz. containers)
- 1 tsp. sugar (optional) I only use this if my onions aren't labeled "sweet onions"
- 2 tsp. minced garlic
- 1/4 tsp. dried thyme (not ground)
- 1/4 tsp. dried oregano (not ground)
- 1 tsp. Worcestershire sauce
- 1 Tbsp. balsamic vinegar
- 1 bay leaf

## For serving (not included in nutritional count)

- 1 baguette
- olive oil
- 1 whole garlic clove
- sliced swiss cheese (can use provolone or gruyere) (about 2 slices needed per serving)
- shredded parmesan cheese (use about 1 tablespoon per serving)

## Instructions

1. In a large skillet set to medium high heat, add the butter. When the butter is melted add the sliced onions. Sprinkle with the salt and pepper.
2. Saute the onion until browned and caramelized. This will take about 10 minutes. Stir often. Adjust the heat if they start to burn.
3. When the onions are done cooking add the flour to the butter and onions. Cook for 2 more minutes.
4. Add the floured onions to the slow cooker. Add the beef broth, sugar (if using), garlic, thyme, oregano, Worcestershire sauce, and balsamic vinegar. Stir well. Add the bay leaf on top.

5. Cook on HIGH for 4 hours or LOW for 8 hours.
6. Remove bay leaf before serving.

**How to make the homemade croutons:**

1. Preheat the oven to 500 degrees (broil).
2. Cut a baguette into 1/4 inch slices. Place slices on a sheet pan.
3. Using a pastry brush, brush olive oil onto the slices.
4. Place the sheet pan under the broiler. Cook for about 3-5 minutes or until browned and toasty.
5. Cut a garlic clove tip off and rub each piece of cooked bread with it. This will give the bread garlic flavor.

**How to assemble the bowls of soup:**

1. Fill an ovenproof bowl with the French Onion Soup broth. Place the bowl in a pie tin or on a sheet pan. (You can make more than one bowl at a time).
2. Add the homemade croutons (or store-bought) on top of the soup.
3. Place 1-2 pieces of swiss cheese (can use provolone or gruyere) and sprinkle on parmesan cheese.
4. Broil until the cheese starts to brown and is bubbly.

**Notes****What can I use instead of bread for topping this soup?**

- **Store-bought croutons** - Yes! This works well. When I worked at Marie Callender's, they used bagged croutons for their French Onion Soup.
- **Garlic bread** - Cut a loaf of store-bought garlic bread into cubes. Broil until crisp and browned.
- **Stove-top stuffing** - This buttery onion soup is amazing topped with a bit of stuffing mix under the cheese.

**Can I freeze the leftover soup?**

- Yes, you can freeze the leftover soup (without the croutons and cheese).
- Place the cooled soup into freezer ziplock bags or freezer containers.
- Freezer for up to 3 months.
- Thaw in fridge for 24 hours before needing.
- Reheat on the stove-top or microwave.

**Nutritional values do not include croutons or cheese (every bowl size will need different amounts of cheese and croutons, that is why I can not add this value).**

**Nutrition**

Calories: 132kcal | Carbohydrates: 9g | Protein: 3g | Fat: 10g | Saturated Fat: 6g | Cholesterol: 24mg | Sodium: 954mg | Potassium: 186mg | Fiber: 1g | Sugar: 3g | Vitamin A: 282IU | Vitamin C: 4mg | Calcium: 28mg | Iron: 1mg