

French Onion Gnocchi Soup

INGREDIENTS:

- 4 Tablespoons butter
- 1 Tablespoons vegetable oil
- 3 pounds sweet onions (5), thinly sliced
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon pepper
- $\frac{3}{4}$ teaspoon sugar
- 1 cup dry white wine
- 2 Tablespoons flour
- 6 cups beef broth
- 1 teaspoon Worcestershire sauce
- $\frac{1}{2}$ teaspoon thyme
- 2 bay leaves
- Small slices of bread
- 8 ounces Gruyère cheese, grated
- $\frac{1}{2}$ cup grated Parmesan
- 16 ounces of gnocchi

DIRECTIONS:

1. In a large Dutch oven, melt the butter and oil over medium heat. Once melted, add onions and sprinkle with the salt, pepper, and sugar. Stir well then cook uncovered only stirring occasionally and scraping the fond off the bottom of the pot. You are looking for the onions to turn a golden brown and caramelize. This will take 30-45 minutes. You'll know you've reached the ideal color when a few dark brown onions start to appear.
2. Add the wine and scrape the bottom of the pot to get the rest of the fond that remains. Cook off the wine until almost all the liquid has evaporated and the onions are jammy.
3. Sprinkle over the flour and cook, stirring constantly, for about a minute.
4. Add the broth, Worcestershire sauce, thyme, and bay leaves and bring to a boil. Once boiling, cover and reduce to a simmer for 30 minutes.
5. When there is 15 minutes left in your cook time, toast your bread and prepare the gnocchi using your desired method. Toss store bought gnocchi in some butter and add it to your desired vessel.
 - a. AIR FRY: Air Fry at 400°F for 13 minutes or until crispy. Add to finished soup.
 - b. BAKE: Bake at 400°F for 15-20 minutes. Add to finished soup.
 - c. IN POT: Add gnocchi to your pot and cook only until it floats.
6. Fish out bay leaves. Ladle finished soup into ramekins and add a piece of toasted bread to the top of each dish. Sprinkle generously with the two cheeses and place into the air fryer (400°F) or under the oven's broiler until the cheese is melted and bubbly for 3-5 minutes. Let the ramekins cool for several minutes before serving.