



# FRENCH ONION SOUP WITH CHEEZY TOAST

## INGREDIENTS

### SOUP

- 4 onions, sliced thinly
- 3 cloves garlic, minced
- 1 cup red wine (the alcohol cooks off)
- 2 tbsp fresh thyme leaves (chopped fine)
- 2 bay leaves
- 1 tbsp flour
- 2 tbsp tamari
- 1 tsp white miso paste
- 6 cups veggie broth

### MELTY MOZZARELLA

- ½ cup raw cashews - soaked
- 1 cup water
- 1 tsp apple cider vinegar
- 4 tbsp tapioca starch
- ½ tsp garlic powder
- 2 tbsp nutritional yeast
- ½ tsp salt
- 4 slices or chunks of bread or rolls

## DIRECTIONS

### SOUP

1. In a large soup pot, sauté the onions over medium/low heat. You don't want to brown them...just soften them slowly. Stir occasionally and continue to cook them until they are a deeper color...almost the color of a light caramel sauce. This takes about an hour.
2. Add garlic and raise the heat a bit and sauté for about a minute.
3. Add the wine, thyme and bay leaves. Bring to a simmer and reduce the wine by about half.
4. Add the flour and stir in well. Continue cooking at a low simmer for about 5 minutes, stirring often, until most of the wine is cooked off.
5. Stir in the tamari and miso paste. Mix well.
6. Add the broth and bring to a slow boil and then reduce heat to a low simmer. Cook for at least 30 minutes...but I like to let it cook on very low for hours to deepen the flavors. While soup cooks, make the cheese.

### MELTY MOZZARELLA

1. In your high-speed blender, add all the cheese ingredients. Drain the soaked cashews before adding to the blender. Start at a low speed and increase to high. Blend until very smooth.
2. Pour into a saucepan and cook over medium-high heat. Stir constantly. It will start getting lumpy...keep stirring. It will get thick and become stretchy. Cook for another minute or two, constantly stirring. Remove from heat.

### ASSEMBLY

- Spread cheese onto your bread, toast in a toaster oven or broiler until cheese gets golden.
- Ladle soup into small bowls, top with crusty cheese bread and serve immediately.

FULL CREDIT to [YOURMOMSVEGAN.COM](http://YOURMOMSVEGAN.COM) for this awesome recipe!!!