

Vegan French Onion Soup

5 large **sweet onions**, dice finely
1/4 cup **olive oil**
Sauté around 40 minutes until
caramelized

Add:

1/2 teaspoon **Salt**
1/4 teaspoon **Pepper**
1 Tbsp **mirin cooking wine**
(optional)
1 1/2 teaspoons **balsamic vinegar**
Deglaze bottom of pot



Add:

4 liters **water**
1/4 cup **vegan Better Than Bouillon paste**
Stir well.

Cinch together herbs with a Tea infuser and add:

2 **bay leaves**
4-6 sprigs of fresh **thyme**
Simmer for 15 minutes. Add:
~10 ounces finely diced **Yuba**

Toast some **bread**. Put 2 large pieces on top of each bowl
Cover toast with grated **vegan mozzarella** and
grated **vegan parmesan**— Violife or Follow Your Heart
Put the bowls under the broiler for ~ 3 min. Be careful when
removing them!

Serves ~6

From: https://www.youtube.com/watch?v=kMwLWTBy_vc