French Onion Soup

4 Tablespoons butter

4 pounds onions, halved and sliced thin

1 3/4 teaspoon salt

1 teaspoon sugar

1 cup dry red wine

8 cups beef broth

4 sprigs fresh thyme

2 bay leaves

3/4 teaspoon pepper

6 ounces baguette, cut into 1" cubes

3 Tablespoons olive oil

2 cups shredded Gruyere cheese

1/2 cup Parmesan, shredded

Melt butter in Dutch oven.

Add onions, 1 t. salt and sugar.

Cover and cook 20 minutes on medium high.

Uncover and cook until liquid evaporates and brown bits form on bottom.  (5-10 minutes)

Reduce heat to medium and cook uncovered 30-40 minutes.

Stir in wine and cook 1 minute.  Stir in broth, thyme, bay, 1/2 t. pepper and 1/2 t. salt.

Bring to a boil.  Reduce heat and simmer 30 minutes on low.

Toss baguette cubes with oil, 1/4 t. salt and 1/4 t. pepper.

Transfer to baking sheet and bake 15-18 minutes at 350 until browned.

Set 6 individual crocks on baking sheet.  Increase oven temperature to 500.

Discard thyme and bay from soup.  Divide evenly among crocks.

Divide 1 cup gruyere evenly among crocks.

Top with croutons.

Sprinkle with remaining gruyere.

Top with parmesan.

Bake 5-7 minutes until bubbly on edges.