



## Canned French Onion Soup

### Watch

Yield: 8 pints or 4 quarts

### Ingredients

- 1/4 cup olive oil
- 4 lb thinly sliced onions
- 1 tablespoon salt
- 1 teaspoon black pepper

- 1 teaspoon dried thyme
- 3 cups dry white wine
- 3 quarts beef stock (chicken or vegetable stock can be substituted)

## Instructions

- 1.Heat olive oil in a large pot over medium-low heat.
- 2.Stir in onions, salt, and black pepper.
- 3.Cover and cook for 1 hour, stirring often, until onions are tender.
- 4.Uncover and continue cooking, stirring constantly, until onions are caramel colored.
- 5.Stir in thyme and wine, scraping the bottom of the pot to loosen browned bits.
- 6.Simmer for 10 minutes or until wine has reduced to almost dry.
- 7.Stir in broth and bring to a boil, then reduce heat and simmer for 15 minutes.
- 8.Meanwhile, place jars in hot water to keep them hot for filling.
- 9.Fill hot jars leaving exactly 1 inch of headspace.
- 10.Remove air bubbles.
- 11.Wipe jar rims clean, place lids on, and tighten bands finger tight.
- 12.Place jars in canner and add water according to your canner instructions.
- 13.Close canner lid and exhaust a full head of steam for 10 minutes.
- 14.Place weight or gauge on vent and process at pressure for 60 minutes for pints or 75 minutes for quarts.
- 15.Remove from heat and allow canner to depressurize naturally.
- 16.Open lid and wait 10 minutes before removing jars.
- 17.Let jars sit undisturbed overnight.

[Find more details and photos on the blog](#)