

## French Onion Soup

From: Jennie @ On the table tonight

3 T. non-dairy butter  
2 lbs. onions, quartered and sliced  
½ t. dried thyme  
7-1/2 c. beef broth  
¾ c. apple juice  
1 T. yellow mustard  
2 T. brandy

In a large pot, melt butter over medium-high heat. Add onions and sauté until caramel-colored, but not burned. Stir occasionally, about 30 minutes. Add thyme and stir until well combined. Add beef broth, apple juice, and mustard. Bring to a boil, then reduce heat to medium and simmer for about 15 minutes. Add brandy, cook an additional five minutes. Season with salt and pepper to taste.