

FRENCH ONION SOUP

5 cups (about 2 pounds) yellow onions, thinly sliced

1/4 cup butter

1 Tablespoon olive oil

1 teaspoon sugar

1 teaspoon good quality salt

1/4 cup flour

4-6 cups vegetable stock

4 cups boiling water

1/2 cup dry white wine or dry vermouth

Large croutons

Swiss cheese

Parmesan cheese

Melt butter with oil in a large pan. Add onions, cover and cook on low heat for 15-20 minutes.

Remove lid and add sugar and salt. Simmer on medium heat, stirring often, until onions are a golden brown.

Sprinkle onions with flour and heat for a few minutes, while stirring. Remove from heat and add boiling water and vegetable stock, stirring to blend well.

Add wine or vermouth, and simmer, partially covered for about 45 minutes, skimming every so often.

French Onion Soup – pg 2

BAKED FRENCH ONION FONDUE

Place a serving of soup in an **ovenproof** dish. Float a large crouton on the soup. Add some thinly sliced Swiss cheese and sprinkle with Parmesan cheese.

Bake at 350 degrees for 15 minutes or until cheese is melted and slightly browned. (You may want to put the dish under the broiler for a minute to brown.)