

French Onion Soup

Servings: 4

Source: Sandy Graff 1973?

Ingredients

- 4 Large Onions
- 1 tbsp Flour
- 4 cans Campbell's Beef Bouillon, undiluted
- Salt, Pepper, Worcestershire Sauce
- ½ cup Sauterne Wine
- Swiss, Mozzarella, Parma Cheese
- Garlic Bread, Toasted

Method

Peel and slice 4 large onions, saute until golden. Sprinkle 1 tbsp flour and when blended, add 4 cans beef boullion. Add salt, pepper and Worcestershire sauce.

Simmer for ½ hour and add ½ c. sauterne.

Grate huge amounts of Swiss, Mozzarella (or Skimorze) and Parmesan cheese. Put soup in crocks with loads of cheeses. Put lids on and bake in oven until boiling.

Take pieces of well toasted garlic bread (French bread toast until hard as rocks) and put a piece in each crock. Sprinkle with parmesan cheese. Put back in oven under the broiler for about 2 min.