



Recipes

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FRENCH ONION SOUP

Serves: 2

Ingredients

- 2 tsp of margarine
- 1 tsp of flour
- 2 – 6 ozs onions sliced thin
- 1 & ½ cups beef bouillon
- 1/8 tsp of pepper
- 4 slices of french bread b(1 oz each)
- 4 ozs of gruyere cheese grated

Directions

- Melt margarine on the top of a double broiler set over boiling water.
- Stir in flour.
- Stir in boiling water until smooth
- Add onion and cook, stirring occasionally , about 15 mins or until soft
- Add bouillon and pepper and cook for 20 mins.
- While soup is cooking. Pre heat oven to 400 degrees F
- Place bread on a baking sheet
- Bake it for 5 mins or until toasted
- Leave oven on
- Ladle ½ soup into each of 2 ceramic or oven proof bowls
- Top each with 2 slices of bread and ½ of the cheese.
- Place bowls on a baking sheet and bake for 15 mins or until bread is golden brown and the cheese is melted.