

## French Onion Soup

### Ingredients:

2 Tbsp. Butter  
3 cups cold Water, 1 Bay Leaf  
3 lg. Spanish Onions, peeled & sliced  
6 slices French bread, toasted  
3 cups Beef Stock or Broth  
1 cup shredded Gruyere cheese



*(For a milder flavor, you could also substitute shredded Swiss or Mozzarella)*

### Directions:

Melt butter in a large pot over medium heat. Add onions and cook, stirring frequently, for 15-20 minutes, or until onions are golden brown and nicely caramelized. Add broth, water and bay leaf. Stir and cover. Simmer for 15-20 minutes, remove and discard bay leaf. Preheat broiler. Ladle hot soup into 6 oven-proof bowls. Top each with a toast slice and sprinkle with cheese. *(Not traditional, but really good, also sprinkle with Parmesan)* Broil 5 minutes, or until cheese is golden brown.

Makes 6 delicious 1 cup servings!