

FRENCH ONION SOUP

Ingredients:

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| 15 mL | margarine |
| 15 mL | oil |
| 1 | medium onion |
| 1 mL | pepper and seasoned salt |
| 1 mL | salt |
| 5 mL | sugar |
| 10 mL | flour |
| 15 mL | beef bouillon powder |
| 500 mL | hot tap water |
| 25 mL | cooking sherry |
| 2 | slices toasted french bread |
| 90 mL | grated mozzarella cheese |
| 30 mL | grated gruyere cheese |

Method:

1. Preheat the oven to broil. Mix together the hot tap water and the beef bouillon powder.
2. Cut up your onion into nice thin slices. In a med sized pot, heat up the oil and margarine and add the onions, salt, pepper and seasoned salt. Stir until coated with oil.
3. Cook the onions on med-low heat for 20 mins stirring occasionally until they are a nice golden brown colour. Add the 5 ml sugar in the last 5 mins of cooking time. The longer you cook them the sweeter and more brown they will get.
4. Once they are cooked quickly sprinkle them with the flour and cook for 2 more minutes until the flour has been cooked. Deglaze your pan by adding the cooking sherry and cooking for one minute till it has evaporated. Add the beef stock and parsley and bring it to a boil, then turn it to low and simmer for 5 mins to blend the flavors.
5. While the soup is simmering, place your French bread slices on the jelly roll pan and toast them until they are golden brown and very dry on both sides but not burnt. Keep the oven door slightly open while toasting them so that you can keep an eye on them so they don't burn. Let the bread cool while you grate the mozza and gruyere cheeses.
6. Do a final taste test of the soup (season to taste) and then divide the soup in the pot between two soup bowls, place one slice of the dried bread on top of each soup bowl and then cover it with the cheeses. Put the soup bowls on the jelly roll pan and put it under the broiler with the door slightly open until the cheese is golden brown and bubbly.