

French Onion Soup Iowa

Dudley Brollier - Des Moines, IA

Treasure Classics - National LP Gas Association - 1985

Yield: 10 to 12 servings

*1 large red onion, cut up
1 stick butter
2 tablespoons flour
2 cans (10-3/4 ounces ea)
beef broth
1 can (10-3/4 ounce) beefy
mushroom soup
3 soup cans water
garlic and onion croutons
(or French bread)
Monterey jack cheese*

Preparation Time: 15 minutes

Cook Time: 20 minutes

In a saucepan, saute' the onion in butter.

Add the flour, then add the beef broth, mushroom soup and three cans of water.

Serve hot with croutons or French bread and shredded Monterey jack cheese.

Per Serving (excluding unknown items): 1049 Calories; 92g Fat (77.9% calories from fat); 26g Protein; 33g Carbohydrate; 3g Dietary Fiber; 248mg Cholesterol; 3522mg Sodium. Exchanges: 1 Grain(Starch); 2 1/2 Lean Meat; 2 1/2 Vegetable; 18 1/2 Fat.