
French Onion Soup IV (Slow Cooker)

Sandra Beasaw - Hudson's Novi

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

Servings: 4

4 cups beef broth
4 medium onions, sliced
1/4 cup butter or margarine
1 teaspoon Worcestershire sauce
2 tablespoons molasses
2 tablespoons sugar
3/4 teaspoon salt
2 tablespoons flour
1/4 cup cognac
1 cup grated Parmesan cheese
toast squares or croutons (optional)

Pour the beef broth into a slow cooker. Cover. Set the temperature to HIGH. Cook.

In a large skillet over low heat, cook and stir the onions in butter until soft. Cover and cook for 15 minutes.

Uncover. Add the Worcestershire sauce, molasses, sugar and salt. Stir well.

Cover the skillet. Simmer until browning starts. Uncover. Stir in the flour.

Add the onion mixture to the stock in the slow cooker. Add the cognac.

Cover and cook on LOW heat for six to eight hours (or HIGH for three hours).

Ladle into bowls. Top with cheese and toast squares, if using.

Soups, Chili, Stew

Per Serving (excluding unknown items): 392 Calories; 18g Fat (43.8% calories from fat); 21g Protein; 30g Carbohydrate; 2g Dietary Fiber; 47mg Cholesterol; 2188mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 1 1/2 Vegetable; 2 1/2 Fat; 1 Other Carbohydrates.