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# Mushroom and Onion Soup A La Champagne

*Windsor Family Cookbook*

*Windsor Vineyards, Windsor CA*

Servings: 6

**6 medium onions, chopped**  
**1 pound small mushrooms, sliced**  
**3 cloves garlic, minced**  
**4 cups water**  
**2 to 4 tablespoons soy sauce (to taste)**  
**2 tablespoons flour**  
**freshly ground pepper (to taste)**  
**1 cup champagne**  
**6 slices toasted French bread**  
**1/2 cup Parmesan cheese, grated**

In a saucepan, cook the onions, mushrooms and garlic in water and soy sauce until tender, about 20 minutes. Add the flour and stirf well.

Add the pepper and champagne. Heat thoroughly.

Serve piping hot in individual bowls topped with bread and cheese.

**Soups, Chili, Stew**

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*Per Serving (excluding unknown items): 117 Calories; 2g Fat (21.8% calories from fat); 4g Protein; 13g Carbohydrate; 2g Dietary Fiber; 5mg Cholesterol; 132mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 1/2 Vegetable; 0 Fat.*