
Onion Soup II

Home Cookin - Junior League of Wichita Falls, TX - 1976

Servings: 6

4 cups (or more) thinly sliced yellow onions

6 tablespoons butter

2 cans (10-1/2 ounce ea) beef consomme'

2 cans (10-1/2 ounce ea) chicken broth

1 heaping teaspoon chicken broth base

salt

cracked pepper

6 slices dry toasted French bread

Parmesan cheese, grated

In a skillet, cook the onions in butter, covered, for 15 minutes. Add both broths and seasonings. Simmer for 20 minutes. 1

Serve in individual ovenproof bowls. Top each serving with very dry toasted French bread, generously sprinkled with Parmesan cheese. Place under the broiler for 2 minutes, or until bubbly and turning brown.

Soups, Chili, Stew

Per Serving (excluding unknown items): 114 Calories; 12g Fat (92.9% calories from fat); 2g Protein; trace Carbohydrate; 0g Dietary Fiber; 31mg Cholesterol; 371mg Sodium. Exchanges: 0 Lean Meat; 2 1/2 Fat.