

# Onion Soup

*Mrs Fred Brock*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

*1/2 stick butter  
1 large onion, sliced thin  
1 large onion, chopped  
2 1/2 cups red wine  
5 beef bouillon cubes  
1 tablespoon paprika  
cheddar cheese (for  
topping)*

in a saucepan, brown the onions, red wine, bouillon cubes and paprika in butter. Let simmer for 30 minutes.

Grate fresh cheese on top before serving.

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Per Serving (excluding unknown items): 936 Calories; 49g Fat (76.2% calories from fat); 7g Protein; 28g Carbohydrate; 3g Dietary Fiber; 126mg Cholesterol; 3914mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1 1/2 Vegetable; 9 1/2 Fat.