

French Onion Soup by Lynn's Recipes



A really delicious, simple onion soup recipe that is good any time of the year.

Ingredients:

- 3 Tablespoons butter
- 1 Tablespoon oil
- 3 large onions, sliced
- 3 Tablespoons sugar
- 3 Tablespoons flour
- 5 (16 ounce) cans beef broth
- 3 cups water
- Salt and pepper to taste
- ¼ cup Port wine
- ¾ cup Burgundy wine
- Baguette
- Mozzarella, Gruyere or Swiss cheese

In a large soup pot, melt the butter with the oil. Add the onions and cook until translucent. Add the sugar and flour, and cook for 1 minute. Add beef broth, water, burgundy, port, salt and pepper. Simmer for 2 hours.

Slice the baguette and toast. Preheat the broiler. To serve, pour the onion soup into crocks. Place a piece of baguette on top. Cover bread with your choice of cheese. Place on a baking tray and then place it in the oven and broil until cheese is melted and bubbly.

Note: If you prefer not to use the port or burgundy, just add more beef broth or water to equal

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the amount of port and burgundy used in the recipe.

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