

CLASSIC ONION SOUP

Ingredients

- 4 Jumbo yellow onions, sliced
- 6 Tbsp. Butter or margarine
- 1 Tbsp. Sugar
- 2 Quarts Reduced sodium chicken broth
- 1/2 C. Brandy (optional)
- Salt and Pepper to taste
- 1/2 Baguette french bread, sliced, toasted

Method

Melt butter in large saucepan that holds at least 4 quarts. Add onions; cook over medium heat 12 minutes, or until tender and golden. Stir often.

Add sugar and cook. Stirring for 1 minute. Add broth; cover and bring to a boil. Reduce heat; simmer 12 minutes. If desired, add brandy; cook 2 minutes longer. Season with salt and pepper.

To serve, ladle soup into bowl; float toast on soup. Sprinkle with cheese.

