

French Onion Soup



Recipe

Heat a Dutch oven or stock pot over medium heat. Add butter; melt. Add sliced onions, pepper and garlic powder; sauté for 7-8 minutes until tender.

Add beef broth, Worcestershire sauce and salt to taste. Bring to a simmer, cover and simmer for at least 10 minutes. Keep warm until ready to serve.

Just before serving, preheat broiler. Arrange oven-proof individual crocks, bowls or soup mugs with a wide mouth on a baking sheet. Ladle soup into bowls. Top each with a slice of toasted bread and a slice of cheese. Place under broiler until cheese melts and is slightly golden. Serve warm.

Ingredients With Measurements

- 1 ounce (2 tablespoon) butter
- 4 large onions, thinly sliced
- 1 teaspoon ground black pepper
- ½ teaspoon garlic powder
- 32 ounces beef broth
- 3 tablespoon Worcestershire sauce
- salt to taste
- 4 slices thick crusty bread, toasted
- 4 slices provolone

Ingredients Without Measurements

Butter	Onion
Pepper	Garlic Powder
Beef Broth	Worcestershire Sauce
Salt	Bread
Provolone Cheese	