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| |  |  | | --- | --- | | Butter | Onion | | Pepper | Garlic Powder | | Beef Broth | Worcestershire Sauce | | Salt | Bread | | Provolone Cheese |  |  Ingredients Without Measurements |

French Onion Soup

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| 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 |



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| 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. |