

# Japanese Onion Soup

#cooking/recipe

#2019/January#

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Miyabi Japanese Onion Soup Recipe - Genius Kitchen

## Ingredients

3 cups beef broth  
7 cups chicken broth  
1 large carrot  
1 medium onion, chopped  
2 garlic cloves, crushed  
1 green onion, thinly sliced  
1 mushroom, thinly sliced  
1 tablespoon Durkee onions

## Process

Combine beef and chicken stock in a pot.

Add carrot, onion and garlic.

Bring to a boil, lower heat, cover pot and simmer for 30 minutes.

Discard the carrot, onion and garlic and strain the soup through cheesecloth.

Place a small amount of each of the green onions, mushrooms and french fried onions in serving bowls and ladle the broth over them. Serve.