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# French Onion Sandwiches

*The Essential Southern Living Cookbook*

Servings: 4

Start to Finish Time: 15 minutes

**8 one-ounce slices French bread**

**2 teaspoons butter or margarine**

**1 large onion, very thinly sliced**

**1 1/2 tablespoons brown sugar**

**4 ounces (1 cup) Swiss cheese, shredded**

Preheat the oven to 375 degrees.

Arrange the bread slices on a baking sheet. Bake until lightly toasted, about 8 minutes. Remove from the oven. Leave the bread slices on the baking sheet.

While the bread toasts, coat a large heavy saucepan with cooking spray. Add the butter. Place over high heat until the butter melts. Add the onion. Cook, stirring constantly, for 3 minutes or until the onion is tender. Add the brown sugar. Cook for 5 minutes or until the onion is tender and browned, stirring often.

Preheat the broiler.

Spoon the onion mixture evenly on the bread slices. Top with cheese. Broil 5-1/2 inches from the heat for 2 minutes.

Serve immediately.

## Sandwiches

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*Per Serving (excluding unknown items): 2952 Calories; 60g Fat (18.6% calories from fat); 112g Protein; 480g Carbohydrate; 28g Dietary Fiber; 109mg Cholesterol; 5841mg Sodium. Exchanges: 31 Grain(Starch); 4 Lean Meat; 1/2 Vegetable; 9 1/2 Fat; 0 Other Carbohydrates.*