

French Onion Soup Texas

Roleta Welch - Naples, TX

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Servings: 12

*3 pounds onion, peeled and
sliced 1/8-inch thick
1/2 cup butter
1 1/2 teaspoons pepper
2 teaspoons salt
2 tablespoons paprika
1 bay leaf
3/4 cup flour
3 quarts beef bouillon
1 cup white wine
French bread
1/2 pound Swiss cheese
salt*

Preparation Time: 30 minutes**Cook Time: 3 hours 30 minutes**

In a soup pot, melt the butter and place the onion in it. Saute' slowly for 1-1/2 hours.

Add the pepper, paprika, bay leaf and flour. Saute' for 10 minutes.

Add the bouillon and wine. Simmer for two hours. Season with salt and refrigerate.

To serve: Reheat the soup and fill individual soup bowls with one cup of soup. Top with a 1/2-inch thick slice of French bread and a slice of Swiss cheese. Brown under the broiler.

(If you have a food processor to cut up the onions, the recipe is much uicker.)

Per Serving (excluding unknown items): 243 Calories; 14g Fat (53.6% calories from fat); 9g Protein; 18g Carbohydrate; 2g Dietary Fiber; 38mg Cholesterol; 1849mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1 1/2 Vegetable; 2 Fat.