
Onion Soup Au Gratin

Jean Lauer

Nettles Island Cooking in Paradise - 2014

4 large onions
4 tablespoons butter
1 package onion soup mix
1/2 cup dry sherry
2 teaspoons Worcestershire sauce
2 cubes beef bouillon
6 slices French bread
3/4 cup grated Parmesan cheese
6 slices Provolone cheese
dash ground pepper

Slice the onions thinly. Saute' in butter in a large saucepan for 20 minutes (do not brown the onions).

Prepare the onion soup mix according to package directions. Add to the onions. Add the sherry, Worcestershire sauce, bouillon cubes and pepper. Bring to a boil.

Divide the soup into six casserole dishes. Toast the French bread and float one slice in each dish. Sprinkle generously with Parmesan cheese. Top with a slice of Provolone cheese.

Bake in a 375 degree oven for 20 minutes.

Soups, Chili, Stew

Per Serving (excluding unknown items): 11387 Calories; 361g Fat (29.1% calories from fat); 480g Protein; 1498g Carbohydrate; 94g Dietary Fiber; 719mg Cholesterol; 31433mg Sodium. Exchanges: 94 Grain(Starch); 28 Lean Meat; 6 1/2 Vegetable; 52 Fat; 0 Other Carbohydrates.