

French Onion Soup



4 Tablespoons butter
6 yellow onions, sliced thin
4 cups chicken broth
4 cups beef broth
2 cloves minced garlic
Worcestershire sauce
Thinly sliced baguette or croutons – optional
Shredded mozzarella – optional

Heat butter in an oven proof pan and add the onion slices. Stir and coat the onions for 5–10 minutes to make sure they are coated with the butter. Place the pan in the oven on 400 degrees and roast the onions for an hour. Bring the onions back to the stove top and add the broths, garlic and a few drops of Worcestershire sauce. Let simmer for about 30 minutes. When ready to eat, add some croutons(or a piece of sliced baguette , cover with mozzarella cheese and broil in the over for just a couple of minutes until the cheese melts. Makes 6 servings - 4 pts each (without the garnishments.)