

FRENCH ONION SOUP

Serves 4

¼ Cup butter

5 medium onions, sliced

1½ Cups condensed beef broth

1 ½ Cups water

½ teaspoon freshly ground pepper

¼ teaspoon salt

¼ teaspoon dried oregano

4 toasted 1 inch thick slice of French bread

1 ½ Cups Swiss cheese, shredded

½ Cup Parmesan cheese

Using a Dutch oven, melt butter over medium heat. Add onions, coat them with butter and cook uncovered for 15 minutes. Stir often. Lower heat to low, and cook 30 more minutes. Stir often and cook until onions are a golden brown. Add broth, water, seasonings and heat to boiling. Reduce to simmer and cook 15 more minutes covered. Place oven on broil. Place bread in the bottom of individual, ovenproof bowls and pour in onion soup. Top soup with shredded cheese and sprinkle with Parmesan cheese. Place bowls on pans and broil with cheese 5 inches away from heat, about 2 minutes, or until cheese is melted. This is a delicious appetizer.