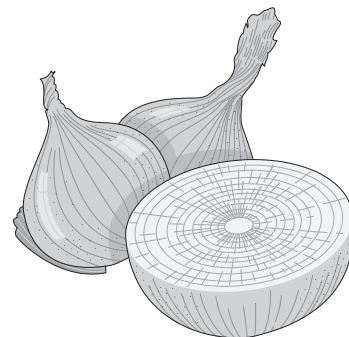


# Quick and Delicious Onion Soup

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Suffern, NY (1990)

## Ingredients

4 medium onions  
2 large cloves garlic  
6 tablespoons butter  
3 tablespoons flour  
4 - 10 ½ ounce cans  
beef consomme  
2 soup cans of water  
1/2 cup brandy  
3 tablespoons extra  
virgin olive oil  
2 tablespoons butter  
8 slices French bread  
1½ cups grated Gruyere  
cheese



## Directions

Cut the onions into thin slices and mince the garlic.

Sauté in 6 tablespoons butter, stirring occasionally until onions are soft but not brown.

Sprinkle flour over onions and stir well.

Add one can consomme and one can water; bring the mixture to a boil, stirring constantly.

Add the remaining consomme and water, then the brandy.

Stir until the soup is smooth and steaming hot.

Heat remaining butter and olive oil in skillet.

Sauté bread until slices are brown.

Place one slice of sautéed bread in the bottom of each serving bowl and fill with hot soup.

Sprinkle with grated cheese and serve immediately.

Serves 8.