



# Recipe Database

## B-V French Onion Soup

Yield: 64 ounces  
Portions: 8

### Ingredients

### Quantity

### Directions

Fresh Sliced Onions

1 cup

Lightly brown the onions in the butter or margarine, stirring to brown evenly. Add hot water and B-V which has been dissolved in a part of the hot water. Let cook very slowly for 20 minutes. Serve with hard toast topped with cheese.

Butter or Margarine

1/4 cup

Boiling Water

2 qts.

B-V

2 tbsp.

Buttered Toast Rounds

8 pieces

Grated Cheese

3 to 6 tbsp.

# B-V

## Beefer Upper

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