

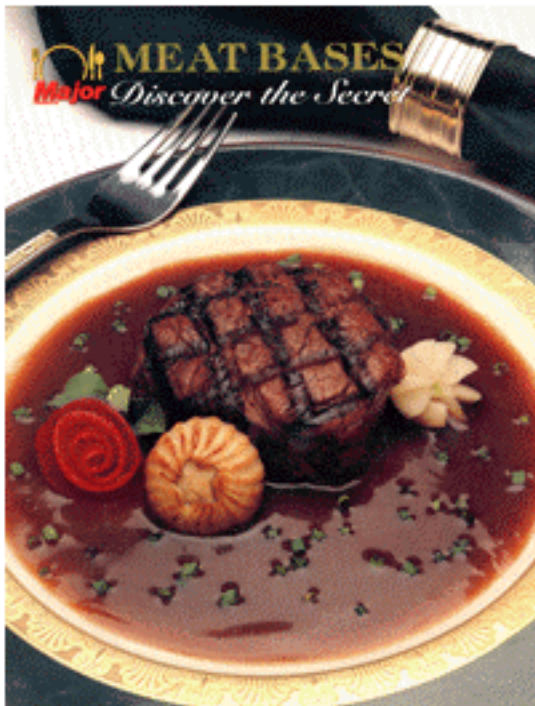


# Recipe Database

## Traditional Onion Soup

Yield: 5 Quarts  
Portions: 20

Ingredients	Quantity	Directions
Spanish Olives, sliced	3 lbs.	In a large pot saute' onions in olive oil over medium heat. When onions are opaque, add sugar and cook until dark brown.
Olive Oil	2 oz.	
Sugar	2 oz.	
Water	1 gal.	Add water, beef base, and chicken base to pot. Bring to a boil then reduce to a simmer for ten minutes.
MAJOR BEEF BASE	3 oz.	
MAJOR CHICKEN BASE	2 oz.	
Cocktail Sherry	2 oz.	Pour in sherry and simmer for ten more minutes. Garnish with grated cheese and croutons.
Parmesan Cheese, grated	1/2 cup	
Toasted Croutons	2 cups	



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