

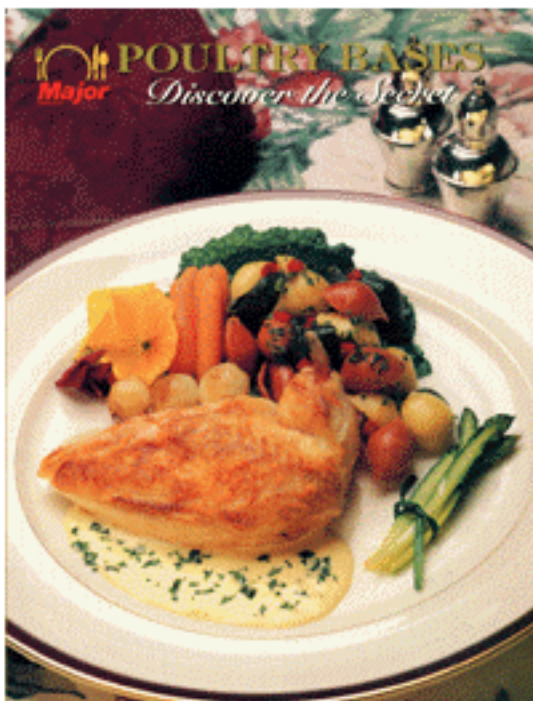


Recipe Database

French Onion Soup

Yield: 1 Gallon
Portions: 16

Ingredients	Quantity	Directions
Onions, sliced fine Butter	4 lbs. 4 oz.	In a large pot saute' onions in melted butter until lightly browned.
Water MAJOR CHICKEN BASE MAJOR BEEF BASE White Pepper	3 qts. 3 oz. 2 oz. 1/2 tsp.	Add water, chicken base, and beef base. Bring to a boil then reduce to a simmer. Add pepper and continue to simmer for twenty five minute while periodically removing skim on the surface.
Dry Sherry Croutons Parmesan Cheese	3 oz. 2 cups 2 cups	Add sherry. Serve with croutons and parmesan cheese. You may place under broiler for a few seconds to melt the cheese.



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