



Recipe Database

Six Onion Soup

Yield: 8 Quarts

Portions: 32

Ingredients

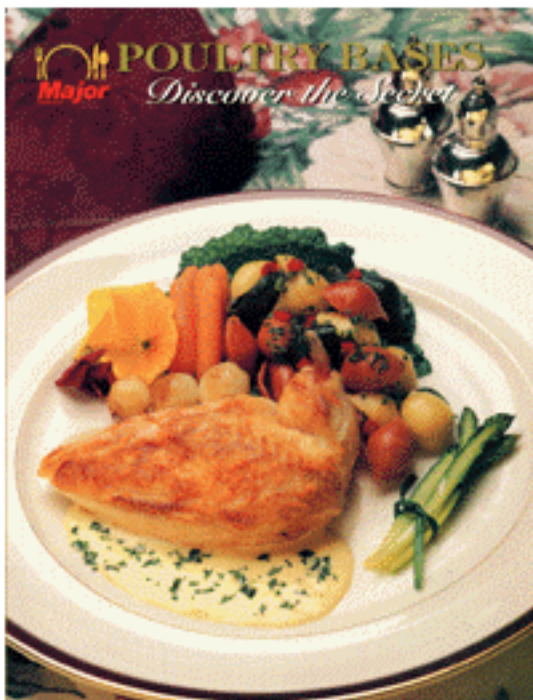
Quantity

Spanish Onions, sliced	3 cups
Green Onions, sliced	2 cups
Red Onions, sliced	2 cups
Leeks, chopped	1 cup
Red Wine	1 cup
Garlic, chopped	2 oz.
Water	6 qts.
Light Cream	2 qts.
MAJOR CHICKEN BASE	3 oz.
MAJOR BEEF BASE	3 oz.
White Pepper	1/2 tsp.

Directions

In a heavy pot saute' onions, leeks, and garlic in oil until slightly browned. Add red wine and deglaze pan for five minutes.

Add water, light cream, chicken base, and beef base. Simmer for ten minutes. Stir in pepper and simmer for ten more minutes. Garnish with grated cheese.



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Enjoy!