French Onion Soup with Homemade Croutons

Makes a big pot of soup

Ingredients

Soup
- 2-3 large sweet onions
- ¼ cup butter
- 28oz beef broth
- 14oz chicken broth
- Salt and pepper to taste

Croutons
- 5 slices bread
- ⅓ cup melted butter
- ½ teaspoon garlic powder

Instructions

1. Preheat the oven to 350°.

Soup
1. Peel the onions and chop into ⅛ to ¼ inch thick rings.
2. Place the butter and onions in a large saucepan.
3. Cook over medium heat for 20 minutes or until the onions begin to brown.
4. Add the beef and chicken broth and simmer for 30 minutes.
5. Season to taste with salt and pepper.

Croutons
1. Cut the bread in to ½ inch cubes.
2. Combine the butter and garlic powder in a medium bowl.
3. Add the bread to the bowl and toss until evenly coated.
4. Dump the bread onto a baking sheet and bake for 10 minutes or until golden brown.

Fill a bowl with soup and top with croutons. That's it!

Source

A cookbook

Revision #1
Created 24 February 2021 06:04:32 by Michael
Updated 24 February 2021 06:14:25 by Michael