



Wisconsin Historical Society
P R E S S

GARDEN WISDOM RECIPE

French Onion Soup

INGREDIENTS:

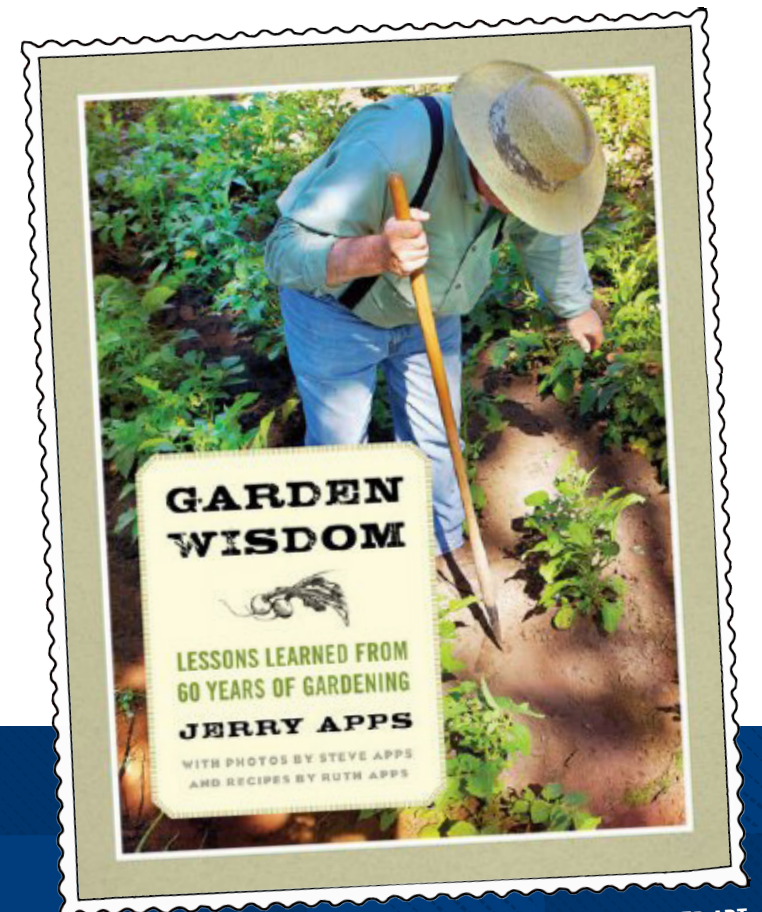
4 large onions, sliced thin
4 tbsp. butter
6 cups chicken broth
1 tbsp. Worcestershire sauce
½ tsp. paprika Salt and pepper
1 hard roll, sliced
Grated Parmesan Cheese

DIRECTIONS:

- 1 To Prepare Preheat your oven's broiler.
- 2 On the stovetop, saute' onions in butter in a large pan until golden, about 5 minutes.
- 3 Pour broth over cooked onions.
- 4 Add Worcestershire sauce, paprika and salt and pepper to taste.
- 5 Bring just to a boil then reduce heat and simmer gently for 5 minutes.
- 6 Ladle soup into deep oven-proof bowls.
- 7 Top each bowl with a slice of hard roll and sprinkle with cheese
- 8 Place bowls under broiler until cheese is melted.

Note:

This soup is excellent reheated!



GARDEN WISDOM COVER ART

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WISCONSIN

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