

FRENCH ONION SOUP QUEBEC STYLE

Serves 4

1. Sauté 4 medium onions in butter until golden.
2. Bring to boil 6 cups of water, adding salt, pepper, a couple of bay leaves and 4 beef cubes.
3. Add onions to boiled water and simmer for 2 hours removing the bay leaves before serving in bowls.
4. Pour mixture into 4 separate baking pots. Top w/slice of Garlic French Bread
5. Cover bread w/Mozzarella Cheese and broil in oven for about 6 minutes or until lightly browned and cheese melted.

*****Please note since we are serving this dish as a second starter reduce these 4 portions to half the amount in smaller bowls to get your 8.**