



## French Onion Soup

From Tom and Mary Kay

1 large Spanish onion, sliced  
4 cups beef broth or stock  
1 tablespoon soy sauce  
 $\frac{1}{2}$  cup white wine  
1 tablespoon molasses  
2 tablespoons garlic oil  
1 tablespoon salt  
Swiss cheese  
Parmesan cheese

- Brown sliced onion in oil with soy sauce and molasses until caramel brown.
- Add beef broth, salt and pepper; simmer for 1 hour
- Add wine, cook 10 to 15 minutes longer
- Pour into oven safe bowls.
- Toast French bread in oven with Swiss cheese; float on top of soup
- Cover with Parmesan cheese, put under broiler until brown and bubbly
- Serve at once.

Serves 6 to 8