

Traditional French Onion Soup

- * 1/3 cup butter or margarine
- * 5 cups thinly sliced Michigan onions (about 2 pounds)
- * 4 (10-ounce) cans condensed beef broth
- * 1 soup can water
- * 1 teaspoon salt
- * 1/8 teaspoon pepper
- * 6 to 8 slices French bread cut 1 inch thick
- * 1/4 cup grated parmesan cheese

Melt butter in large skillet. Add onions and cook over moderately low heat for 30 minutes, stirring frequently. In large saucepan, combine onions, beef broth, water, salt and pepper. Bring to a boil. Reduce heat, cover and simmer for 1 hour. Toast bread. Place toast in one large or in individual bowls. Add soup, sprinkle toast with cheese. Serve with additional cheese, if desired. Makes 6 to 8 servings.