

# FRENCH ONION SOUP AU GRATIN

## Ingredients

1-2 large Spanish onions, sliced thinly (about 3 c.)  
3 Tbsp canola oil  
3 tsp. beef soup powder/mix (Pareve)  
3 c. boiling water  
1/2 baguette in 1" round slices, toasted or dried out  
1 c. shredded mozzarella

## Method

- In a large pot, sauté onions over medium-high heat in canola oil until soft & golden brown (approx. 15 minutes)
- Dissolve soup mix in boiling water. Add to pot
- Allow to simmer over medium-low heat for 5-10 minutes
- Ladle soup into 4 oven-proof bowls
- Top each bowl with baguettes slices to cover surface (you can break pieces to fill in, if needed)
- Top each with about 1/4 c. shredded cheese
- Place on a foil -lined cookie sheet & broil for about 10-15 minutes until cheese golden
- Allow to cool slightly before serving. ENJOY!