

FRENCH ONION SOUP

- ¼ cup margarine or butter
- 3 onions coarsely sliced or diced
- 3 cups beef bouillon
- ½ cup water
- ½ cup white wine (or vermouth)
- French bread slices
- Swiss cheese slices



Melt margarine, add sliced onions and simmer until onions are tender. Add bouillon, water and wine. Simmer ½ hour. Pour into a baking soup crock, layer with bread slices, then two layers of Swiss cheese. Bake at 350 degrees until cheese melts (about 15 minutes).