

## Jerri's Vegetarian French Onion Soup

Serves 6    Ready in 1-2 Hours

3 oz. butter

1-pound large white onion, thinly sliced

1 T. all-purpose flour

1 ½ quart vegetable stock

Salt and freshly ground black pepper

Extra-virgin olive oil

Garlic powder

6 slices crusty French bread (or use twice as many smaller slices)

Grated Parmesan cheese

Slices of aged Swiss cheese (as needed to cover bowls)

Melt butter in a large saucepan/pot. Add the onions and cook over low heat stirring constantly for about 20 minutes until they become soft and golden. Sprinkle with flour and stir for 2 minutes.

Pour in stock, season with salt and pepper and bring to a boil. Cover and cook over very low heat 45 minutes, stirring occasionally.

Toast on side of the bread slices under the broiler, flip over, drizzle with olive oil, shake garlic powder on lightly, sprinkle Parmesan cheese on them and broil again until cheeses is melted.

Divide slices among individual small flame proof soup bowls. If the bread is small, you can place one and half or two pieces on the bottom. Pour the soup into the bowls, sprinkle more Parmesan on top and lay slices of Swiss cheese to cover the entire opening of the bowl. Place under broiler until melted.

Serve immediately.

Submitted by Cindy Phillips