

French Onion Soup

Ingredients:

- 2 T Butter
- 4 medium Yellow Onions sliced
- 20 oz organic condensed Beef Broth
- 1 ½ cup Water
- 1/8 tsp Pepper
- 1/8 tsp dried Thyme
- 1 Bay Leaf
- 4 slices of Ezekiel Bread
- 1 cup shredded Raw Mozzarella Cheese
- ¼ cup grated Parmesan Cheese

Directions:

Melt butter in large pot. Stir in onions to coat with butter. Cook uncovered over medium-high heat 10 minutes, stirring every 3 minutes. Reduce heat to medium low. Cook another 35 to 40 minutes, stirring every 5 minutes until onions are light golden brown. Stir in broth, water and spices. Heat to boil. Reduce heat. Cover and simmer 15 minutes. Remove bay leaf. Set over to broil. Place bread in 4 ovenproof bowls or individual casseroles. Add soup. Top with cheese. Place bowls on cookie sheet. Broil with cheese about 5 inches from heat 1 to 2 minutes or until cheese is golden brown. Enjoy!