

# Onion Soup.

$\frac{1}{4}$  cup butter  
6 cooking onions  
6 cups beef stock or  
(3 tins consommé soup)  
salt & pepper  
1-2 cups dry white wine (SAURON)

$\frac{3}{4}$  cup each parmesian & Gruyere cheese  
2-3 long crisp rolls cut in  $\frac{1}{2}$ " slices

Melt butter & fry onions till deep brown.  
Add wine & boil till reduced  
by half. Add hot stock. Salt & pepper  
Simmer 10-15 mins