

EASY FRENCH ONION SOUP *a la kyla roma*

Grab...

- 3 white onions
- 4-6 cups of broth
- 1 slice of bread and some cheese for each serving (as fancy or plain as you like)
- 1-2 tbsp butter
- 1 tbsp flour

Okay!

1. Slice onions finely and brown in a heavy sauce pan with butter (approx 15 mins.)
2. When the onions turn golden, add flour and brown again to thicken things up. Add a splash of the stock if you need to.
3. Add the broth and bring to a low simmer.
4. When heated through & you can't handle it any more because wow does it smell good, cut the crusts off your bread and pop it in the toaster (1 slice for each bowl).
5. Portion soup into oven safe bowls, put the toast on top of the soup & sprinkle with cheese. Put the bowls onto a baking sheet and put under the broiler until the cheese is melty & lovely

Yield: Two Bowls