

French Onion Soup (Quick Soup Recipe)

by Tarla Dalal



Ingredients

- 1 cup thinly **sliced onions**
- 5 tbsp **grated processed cheese**
- 2 **bread** slices
- 2 tbsp **butter**
- salt** to taste

Method

1. Heat the butter in a pan and fry the onion on a very slow flame until brown in colour.
2. Add 5 cups of water, 3 tbsp of the grated cheese, and salt and boil for a few minutes.
3. Toast the bread slices in an oven at 150°C (300°F) or in a toaster till golden brown.
4. Butter lightly and sprinkle a little cheese on top. Cut each toast into 3 equal pieces.
5. Pour the soup into individual soup bowls, put a piece of toast in each bowl and sprinkle the remaining cheese on top of the toast.
6. Place below a hot grill, approximately 200°C (400°F) for a few minutes until the cheese starts sizzling.
7. Serve hot.