

French Onion Soup

4 onions (cut top to bottom, not across the grain)
4 tablespoons butter
Pinch of sugar
1 teaspoon Worcestershire sauce
2 teaspoons flour
½ teaspoon powdered mustard
½ teaspoon garlic powder
2 beef bullion cubes
2 cups beef stock
1 cup chicken stock
Cheese for garnish

Cook on medium high heat, in a heavy kettle, stirring occasionally, the onions and butter. Wait about ten minutes then add sugar. The onions should caramelize, but not burn. It will take 30-45 minutes. After the onions become a rich brown add Worcestershire sauce, flour, mustard, and garlic powder. Cook for 2-3 more minutes while stirring and scraping the bottom of the pan. Add stocks and bullion cubes. Bring to a boil. Reduce to a simmer and cover. Simmer for 10-15 minutes. If needed add a little water to thin out soup. Serve with cheese and croutons.