**french onion soup**

*(Groups of 2)*

**INGREDIENTS:**

25 mL Margarine

300 mL Onions, thinly sliced

7.5 mL Flour

300 mL Beef Stock (10 mL powder)

Pepper to taste

2 ½ inch slices French Bread

125 mL Mozzarella cheese or 60 mL Parmesan

**PREPARATION:**

1. Melt margarine in large, heavy saucepan over medium heat.
2. Add onions and sauté until golden, about 10-15 minutes.
3. Sprinkle flour over onions and stir until well blended. Remove from heat.
4. Pour stock into saucepan, return to heat and bring to a boil.
5. Reduce heat and cover. Simmer 10 minutes.
6. Season with pepper.
7. Toast bread.
8. Ladle soup into oven-proof soup bowls. Top with bread. Place cheese on top of toast.
9. Place soup bowls on broiler pan, 8” away from heat source until cheese is golden, about 2 minutes.
10. Serve immediately.

**Demo Questions:**

1) In which position should the oven racks be placed when using the broiler?

2) What is happening to the onions as they are being sautéed?

3) What should you place the ramekins on when placing the soup under the broiler?