***French Onion Soup***

 Yield – 1 quart

2 C sliced onions

1 TBS butter

2 ¾ C water

1 TBS beef base

2 tsp chicken base

1/8 tsp white pepper

Salt to taste

¼ tsp granulated garlic powder

French bread slices

Provolone cheese –1 slice per bowl

Parmesan Cheese to sprinkle on top

Saute onions in butter in a heavy 6 cup saucepot until golden brown, stirring often. Add water, bases, pepper, salt if needed, garlic powder. Bring to a boil and simmer, covered for 10-15 minutes. Serve with croutes made from toasted bread slices then put under broiler with a slice of provolone and sprinkle of parmesan until slightly golden. Put croute on top of soup.