

Recipe: French Onion Soup



1/4 cup butter or margarine
4 cups thinly sliced onions
2 cans (10.5 oz each) beef broth (bouillon)
3/4 cup Coca-Cola®
1 tsp. salt
1/2 tsp. Vinegar
1/8 tsp. Pepper
Thick French bread slices
Grated Parmesan cheese

Melt butter in heavy saucepan; add onions and cook until golden; do not brown. Add undiluted beef broth, 1 soup can of water, Coca-Cola, salt, vinegar, and pepper. Cover; simmer 20-25 minutes. In a broiler, toast one side of the French bread slices. Turn, generously sprinkle with Parmesan cheese and toast until browned. Ladle soup into deep bowls and top with toast, cheese side up. Makes about 6 cups or 4 servings.

*To reduce foam for accurate measurement, use Coca-Cola at room temperature and stir rapidly.