

French Onion Soup/ Delicious & Easy

<https://moneysmartfamily.com/money-saving-tips/vegetarian-main-dish-recipes-family-favorites/#Onion>



This is one of our family favorites on cold winter nights.

Ingredients:

- 6 to 8 Onions (sliced into rings)
- 64 oz water with 8 beef bullion cubes or use beef stock
- 1 TBS Worcestershire sauce
- 1 tsp ground black pepper

Directions:

This is a great recipe to prepare in a crock pot or 8-quart sauce pot. We usually put all ingredients in the crock pot and cook it on low all day. Ladle into ceramic bowls or very large ceramic tea mugs. Place bowls on a cookie sheet for ease of getting them in and out of the oven. Top each bowl with a piece of bread and a slice of Swiss cheese. Adjust oven rack to get the bowls fairly close to the broiler. Slide tray with bowls into the oven. Set oven to broil and cook until the cheese starts to turn golden brown.

Serve with baked potato and veggie toppings for a more substantial meal.