

French Onion Soup

- **3 c. sliced onion**
- **2 T. butter**
- **2 cans (10½ oz. each) condensed beef broth**
- **1½ c. water**
- **1 t. Worcestershire sauce**
- **2 thin slices French bread toasted**
- **Grated Parmesan cheese**



In covered saucepan, cook onion in butter over low heat for about 30 min., stirring occasionally. Add beef broth, water and Worcestershire sauce, heat to boiling. Reduce heat; cover and simmer for about 30 min. Place 1/2 slices of toasted bread in each of 4 soup bowls, pour hot soup over bread and sprinkle with cheese. 4 servings.

Shirley Arnold (Mrs. Leonard) Woman's Club of Madison