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Cream Of Onion Soup

Ingredients

6 medium-sized onions sliced
1 quart cold water
1 green pepper chopped
2 cups scalded milk
3 tablespoons butter
4 tablespoons flour
1 egg yolk
Parmesan cheese
Salt and cayenne pepper

Preparation

- 1 Cook onion and pepper in two tablespoons butter for five minutes, without browning
- 2 add water and cook until onions are soft (about forty minutes)
- 3 Rub through a sieve
- 4 Melt remaining butter, add flour and stir to a paste
- 5 Add gradually scalded milk, stirring constantly
- 6 Combine mixtures, add seasonings
- 7 Heat to boiling point, remove from range, add yolk of egg slightly beaten
- 8 Serve with Parmesan cheese and hot, crisp crackers
- 9 Two tablespoons of cheese may be added to soup when adding egg yolk
- 10 Serve very hot

Cooks Note
