

Posted on 10 October 2012

by ewfood

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