

Onion Soup Recipe



Warm soups are great for cold weather! Warm up this winter, with a steamy bowl of onion soup! This recipe is quick, and requires little prep and little time! Perfect for a last minute meal idea!

Ingredients:

- 4 onions (peeled and sliced thin)
- 2 cups of chicken and beef bone broth
- 4 tbl unsalted butter
- 5 garlic cloves (diced)
- *salt and pepper to taste

Directions:

- Melt the butter and add the onions to a pot on the stove.
- Cook the onions until they begin to color darkly and begin caramelizing.
- Mix in the garlic and add both the chick and beef bone broth to the pot.

- Sprinkle in some salt and pepper to help season the dish and enrich the flavors.
- Allow the soup to come to a boil.
- Finally, allow the soup to simmer an additional 45 minutes to help further enrich the flavors.
- Your soup is now ready to serve!
- Pairs great with some whole wheat bread lightly toasted or some whole wheat crackers! (Gluten-free crackers are great too!)