

# French Onion Soup

adapted from a recipe by GoldiesFoodJam

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## *Ingredients*

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4 TB oil  
3 large onions, sliced  
1 onion bouillon cube  
2 TB cooking red wine vinegar  
2-3 bay leaves  
3 cloves garlic  
1 TB soy sauce  
salt and pepper to taste  
8 cups water



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## *Method*

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1. In a 6 qt pot, saute onions in oil until lightly browned.
2. Add the rest of the ingredients and bring to a boil.
3. Reduce flame and cook on low 2-3 hrs.
4. Serve with toast & melted cheese on top.

