

Barr's French Onion Soup

Amount	Measure	Ingredient - Preparation Method
5	pounds	onion
1/2	cup	butter
1 1/2	teaspoons	black pepper
2	tablespoons	paprika
1		bay leaf
7		16 oz cans beef broth
1	cup	dry white wine
3/4	cup	all-purpose flour
2	teaspoons	salt
		french baguette
		gruyere cheese

Peel onions and slice 1/8" thick.

Melt butter in a 6qt or larger stockpot. Add onions; cook, uncovered, over low heat for 1.5 hours, stirring occasionally.

Stir in pepper, paprika and bay leaf; saute over low heat 10 minutes more stirring frequently.

Pour in 6 cans broth and wine. Increase heat to boil.

Dissolve flour in remaining 1 can broth and stir into soup.

Reduce heat and simmer for 2 hours.

Season with salt and refrigerate overnight.

Pour into ovenproof crocks or bowls.

Top with a slice of bread and a sprinkling of grated cheese. Heat under broiler until cheese melts and bubbles, about 5 minutes.

Yield: "4 quarts"