

Onion Soup

Servings : 6

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	butter
4	large	yellow onion - thinly sliced
1	teaspoon	salt
1/2	teaspoon	dry mustard
1	dash	thyme
4	cups	water
2	tablespoons	soy sauce
3	tablespoons	dry white wine
2	dashes	white pepper
		swiss cheese - sliced
		croutons

Melt butter in kettle or dutch oven. Add onions and salt and cook over med heat for 10 minutes, stirring occassionally.

Add mustard and thyme; stir and cover. Continue to cook very slowly for about 35 minutes.

Add water, soy sauce, wine and pepper. Simmer 10 minutes more. Serve topped with croutons and cheese. Broil briefly to brown cheese.