

ONION SOUP.

Ingredients for 6 portions:

4 large onions.

3 tablespoons butter.

*6 cups chicken stock.

Few grains powdered cloves.

Salt to taste.

1-3 cup grated parmesan cheese.

6 holland rusk.

Thinly slice onions and lightly brown them in butter over a low flame. When brown stir in stock; add cloves and salt. Simmer until onions are tender. Spread holland rusk with butter and grated cheese. Just before serving, pour soup into individual oven-proof bowls, place a prepared rusk on top of each serving and set in a very hot oven until cheese melts and browns.

*Bouillon cubes dissolved in hot water may be substituted for the chicken stock. Allow 1 cube to 1 cup of water.