Onion Soup au Gratin

Makes: 6 servings

Ingredients

- 6 medium-sized onions, chopped fine
- 2 tablespoons butter
- 1 pint boiling water (2 cups)
- 1 quart meat broth (4 cups)
- 4 tablespoons flour
- 4 tablespoons cold water
- salt and pepper to taste
- toasted bread
- cheese, finely grated

Directions

1. Cook the chopped onions in the butter until yellow, add to the hot water, and simmer for 20 minutes, or until tender. Add the meat broth.
2. Blend the flour and cold water, add some of the hot liquid, mix well, and stir into the soup. Add the salt and pepper and cook for a few minutes.
3. Pour the soup into bowls or soup plates, place on top of each a slice of toasted bread, sprinkle the cheese over the bread and soup, and serve at once.

Recipe from: *Aunt Sammy's Radio Recipes Revised*, 1931, adapted?by the USDA Food and Nutrition Administration.

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