

French Onion Soup

This is measures for each Quart of Beef broth. I usually do a triple recipe

1 quart beef broth

1 TSP sugar

3 cups of chopped sweet onions

2TBSP flour

3 TBSP butter

¼ cup Vermouth

(Martini & Rossi is preferred)

Pour the broth in the crock pot and begin to heat on high.

In a large sauce pan, melt the 3 TBSP butter then add the 3 cups onions.

Cook & Cover for 15 minutes. Stir as needed.

After 15 minutes, uncover, add the Sugar, Flour & Vermouth

Stir well then add to the Crock pot.

Salt to taste. Try ½ TSP. you can always increase.

Cook 3 Hrs on high then 6 to 8 Hrs on low as needed