

Savory Onion Soup Base

Yield: 3 Pints

INGREDIENTS

6 large Idaho-E Oregon yellow onions
3/4 c. butter
1 Tbsp. sugar
2/3 c. flour
1/2 c. beef bouillon granules
1½ c. water

METHOD

Peel and slice onions into 1/4 inch rings. Should measure about 18 cups. Melt butter in a large kettle. Add onion rings. Sauté over low heat for 15 minutes or until onion rings are golden and tender. Stir in sugar and flour. Gradually add bouillon and water. Cool. Spoon into pint or half-pint freezer containers. Store in freezer. Makes 3 pints.

FRENCH ONION SOUP

Thaw 1 pint Savory Onion Soup Base. Place in 2 quart saucepan. Gradually stir in 5 ½ cups water. Bring to a boil. Simmer 10 minutes. Season to taste with salt and pepper. For each serving, place a thick slice of toasted French bread in soup bowl. Sprinkle with 1 Tbsp. grated parmesan cheese. Ladle in soup. Makes 4 to 6 servings.

CREAMY ONION SOUP

Thaw 1 pint Savory Onion Soup Base. Place in 2 quart saucepan. Stir in 3 ½ cups water. Bring to a boil; simmer 5 minutes. Stir in 2 cups half n' half. Simmer until heated. Season to taste with salt and pepper.
Makes 4 to 6 servings.

SAVORY ONION SAUCE

Thaw 1/2 pint Savory Onion Soup Base. Place in saucepan. Stir in 1 cup of water. Dissolve 1 Tbsp. flour in 1/4 cup water. Stir into onion mixture. Bring to a boil, stirring constantly. Simmer 5 minutes. Makes about 2 cups sauce.

ONION WINE SAUCE

Follow recipe for Savory Onion Sauce, substituting 1/4 cup dry wine or Madeira for ¼ cup water.