



RECIPE NAME: Swiss Onion Soup

FROM THE KITCHEN OF: Cathy Smith '74

INGREDIENTS:

2 cups thinly sliced
onions
1/2 cup butter
1/2 cup flour
2 cups chicken broth
2 cups milk or half &
half
2 cup Swiss cheese,
grated
Salt & pepper to taste

INSTRUCTIONS:

In a kettle, saute onions in butter over low heat until tender, not browned. Blend in flour, gradually add broth and milk or half & half. Cook over medium heat until bubbly. Reduce heat and add grated cheese, stirring until melted. Do not boil. Add salt and pepper to taste. Serves 6.

