

Classic Sweet Onion Soup

RealSweet® Recipe

Onion soup is the perfect compliment to a sandwich, salad or light meal and the addition of RealSweet onions makes it that much sweeter.

- 4 large RealSweet onions (about 9-11 oz. each), sliced
- 6 tbsp. butter or margarine
- 1 tbsp. sugar
- 2 quarts reduced sodium chicken broth
- 1/2 cup brandy (optional)
- salt & pepper to taste
- 1/2 baguette French bread, sliced, toasted
- Grated Romano cheese

Melt butter in large saucepan that holds at least 4 quarts. Add onions and cook over medium heat for 12 minutes, or until tender and golden. Stir often. Add sugar and cook, stirring for 1 minute. Add broth, cover and bring to a boil. Reduce heat and simmer 12 minutes. If desired, add brandy and cook 2 minutes longer. Season with salt and pepper. To serve, ladle soup into bowl. Float toast on top of soup and sprinkle with cheese. Makes 6 servings.

