

CREAM OF ONION SOUP

Bland Farms

comments

Good and hearty. Would make a whole lunch, with a little salad and a roll, or is terrific as a starter for a meal.

notes

If you want to order Vidalia onions (seasonal) you can call 1-800-843-2542. However, I think any sweet onion would do.
Serves 6.

prepare in advance

Ingredients

Finely Chop

2 C baby Vidalias (any sweet onion)

Measure

1/2 C all-purpose flour
1/3 tsp. thyme
8 oz. heavy cream
1/4 lb. butter
1 bay leaf

Have ready

42 oz. chicken broth (canned or home made;
4 cans of Campbell's is 42 oz.)
2 C water

complete recipe

In medium saucepan heat and cook slowly, the butter and onions until tender (about 5 minutes); do not burn.

Add chicken broth and continue to heat.

In a small bowl, mix water with flour until there are no lumps.

Add to soup; mix well.

Add thyme, bay leaf, with salt and pepper to taste.

Simmer for 20 minutes over low heat; stir occasionally.

This can keep over very low heat until you're ready to serve.

Just before serving, add the heavy cream.

Heat, do not boil.

Remove bay leaf; serve.