

# Natural Pastures French Onion Soup

Serves 4.

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- 1/4 cup butter
- 2 onions, sliced
- 2 tsp. flour
- 4 cups vegetable or chicken broth
- 4 Tbsp. dry white wine or 2 Tbsp dry sherry
- 4 slices crusty white bread
- 5 oz. (142g) Natural Pastures Amsterdammer cheese, grated
- Salt & pepper to taste

Melt butter in a large pan. Add the onions and cook for about 12 minutes or until lightly browned.

Stir in the flour and continue to cook until the flour turns a sandy colour.

Pour in the stock and wine or sherry. Bring to a boil, stirring. Season to taste. Cover and simmer for 15 minutes.

Preheat the grill (broiler, or toaster oven). Lightly toast the bread. Divide the cheese onto the bread slices. Return the slices to the grill (broiler, or toaster oven), and heat until the cheese is bubbling. Place the slices in 4 warmed, heatproof bowls.

Remove onions from soup and divide them among the bowls. Pour the soup into the bowls and serve immediately. Enjoy!

*Buy or request Natural Pastures cheeses  
from fine grocery & specialty food stores.*

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