

CARAMELIZED ONIONS

2 extra-large sweet onions

(about 3 pounds)

**1 (10½-ounce) can chicken or beef
broth, undiluted**

¼ cup butter or margarine

CUT onions in half; cut each half into
½-inch-thick slices.

COMBINE all ingredients in a 3½-
quart slow cooker. Cook, covered, at
HIGH 8 hours or until golden brown
and very soft. Store onions in an air-
tight container; refrigerate up to 2 weeks,
or freeze up to 2 months, if desired.

Yield: 2 cups.

Prep: 5 min., **Cook:** 8 hrs.

CARAMELIZED FRENCH ONION SOUP

1 recipe Caramelized Onions

**1 (10½-ounce) can beef consommé,
undiluted**

1 (10½-ounce) can beef broth, undiluted

2 cups water

½ teaspoon dried thyme

¼ cup dry white wine

6 cups large croutons

1 cup (4 ounces) shredded Swiss cheese

COMBINE first 5 ingredients in a 3½-
quart slow cooker. Cook, covered, at
HIGH 2½ hours or until thoroughly
heated. Stir in wine.

LADLE soup into 6 ovenproof bowls,
and top evenly with croutons and
cheese. Place bowls on a jellyroll pan.

BROIL 3 inches from heat 5 minutes or
until cheese is melted. Serve immedi-
ately. **Yield:** 6 servings.

Prep: 5 min., **Cook:** 2½ hrs., **Broil:** 5 min.