

French Onion Soup

(serves 4 to 6)



Ingredients:

1 and 1/2 litres beef stock
2 large brown onions
1 tbs butter
300 ml chopped tomatoes
½ cup chopped chives
300g sour cream

Method

Peel brown onions and cut the top and bottom off. Stand the onions upright and cut down the centre, Lay each half down flat on the board and cut thinly from side to side. Do this to all the half pieces. Heat up pot and add the butter. Once the butter has melted, add the onions and cook till lightly browned and translucent. Add the beef stock and tomatoes. Bring to the boil whilst skimming off any scum from the top. Simmer for 5 minutes. Season the soup and serve. Spoon a dollop of sour cream on each serve and then sprinkle the top with the chives. You can also serve croutons with this or garlic/herb bread.