

Sunday Dinner

Slow Cooker French Onion Soup

Ingredients:

3 cups sliced onion or 3 medium onions	1/4 tsp pepper
3 tbs margarine or butter melted	4 cans 14.5 oz each ready to serve beef broth
3 tbs all purpose flour	8 slices french bread 1 inch thick
1 tbs worchestershire sauce	3/4 cup mozzarella cheese
1 tsp sugar	2 tbs grated or shredded parmesan cheese

Directions:

1. Line your crock pot with a slow cooker liner.
2. In the crock pot mix your sliced onions and butter.
3. Cover and cook on high heat setting for 30 to 35 minutes or until onions begin to slightly brown around the edges.
4. Mix flour, Worchestershire sauce, sugar and pepper. Stir flour mixture and broth into onions. Cover and cook on low heat setting 7 to 9 hours or high heat setting for 3 to 4 hours or until onions are very tender.
5. Prepare the cheesy broiled french bread. Place 1 slice of bread on top of each bowl of soup. Serve immediately.