



## **Gorgonzola Onion Soup**

### **Ingredients:**

½ C butter  
4 large yellow onions, thinly sliced  
Salt  
5 C beef stock  
2 bay leaves  
pepper  
Shredded gorgonzola cheese  
4-6 slices French bread, toasted

### **Directions:**

In saucepan, melt butter over low heat, add onions and sprinkle to taste with salt. Cover and cook, stir occasionally 20-30 minutes. Raise heat slightly and sauté, stirring frequently, until onions turn a deep caramel brown. Add stock and bay leaves, bring to a boil and reduce heat. Cover and simmer 30 minutes more. Discard bay leaves, taste soup, adjust seasoning with salt and pepper. Sprinkle a small amount of cheese into each bowl, place toasted bread slices on top.