

(Naturally) French Onion Soup

Ingredients:

* 1/2 C         Soy Butter
* 4               Onions, sliced, various colors: yellow, white, red
* 2               Garlic cloves
* 2               Bay leaves
* 3 T            Flour
* 8 C           Vegetable Broth
* 1                Baguette, sliced
* 1                Packet Veggie cheese

Directions:

1 Melt butter in a large pot on medium heat.

2. Add the onions, garlic, bay leaves, thyme, salt to taste.

3. Cook till onions are tender and caramelized, appoximately 25 minutes.

4. Discard the bay leaves and thyme sprigs.

5. Dust the onions with flour and stir.

6. Turn the heat down to medium low so the flour does not burn, and cook for ten minutes.

7. Add the vegetable broth, bring the soup back to simmer and cook for ten minutes.

8. Season, to taste with salt if need be.

9. When you are ready to eat, turn on the broiler oven.

10. Arrange the broiler slices on a baking sheet in a single layer.

11. Sprinkle the baguette slices with the Veggie cheese and broil until bubbly and golden brown, 3 to 5 minutes.

12. Ladle the soup in bowls and float several of the veggie cheese slices on top.