**French Onion Soup**

**Season:** Autumn  
**Type:** Soup  
**Difficulty:** Easy  
**Serves:** 8 or 24 tastes  

**Fresh from the garden:** Shallots and Leeks as a substitute for onions.

**Recipe source:** Australian Heritage Cookbook

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**Equipment:**
- Scales  
- Chopping Board  
- Knife  
- Saucepan  
- Wooden Spoon  
- Cup measure  
- Can opener  
- Grater  
- Ladle

**Ingredients:**
- 30 g butter or margarine  
- 6 onions  
- 6 cups beef stock  
- 430g can beef consommé  
- Pepper to taste  
- ½ cup cheese

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**What to do:**
- Peel and slice onions  
- Melt butter in a saucepan  
- Add onions and cook until tender and slightly browned  
- Add stock and beef consommé  
- Add pepper to taste  
- Bring to boil, then reduce heat and simmer for 20 minutes  
- Whilst simmering grate cheese for serving  
- Serve hot, sprinkled with cheese

**Techniques Used:** slicing, grating, frying