

Creamy Onion Soup

Serves 4-6

2 Tbsp. butter

1.5 - 2 lbs. yellow or vidalia onions, cut in half and then into slices

1 qt. beef broth/stock

salt and a good amount of freshly ground black pepper

1.25 cups half and half or cream

1 cup shredded cheddar cheese (or cheese of your preference)

Heat the butter in a Dutch oven over medium-low heat. Add the onions, coating with the butter, and cook until golden brown, about 25-30 minutes, stirring occasionally.

Add the beef broth, salt to taste and a good amount of black pepper (I used about a teaspoon). Bring to a boil and then reduce the heat to simmer gently for 30 minutes.

Add the half and half and cheese until heated through and the cheese melts. Re-season to taste, if necessary.