



SUNSET STYLE FRENCH ONION SOUP

- 2 Tbsp. butter
- 2 small/medium white onions, sliced
- 1 tsp. white sugar
- 1 container (900 mL) beef broth
- 1 packet **French Onion Baked Dip Mix**
- 1 Tbsp. soy sauce
- Black pepper, to taste (optional)
- ¼ cup red wine (optional)
- 3 cups Swiss or Gruyère cheese, grated and divided
- 2 French bread slices, lightly toasted and cut in half

Melt butter in a large skillet over medium heat; add onions and reduce heat, sprinkle with sugar and sauté until translucent and tender. Transfer cooked onions to large pot and add broth, **French Onion Baked Dip Mix**, soy sauce, black pepper and red wine. Simmer on low for 25-30 minutes. While soup is simmering, grate cheese. Ladle hot soup into oven-safe soup bowls and add half of the cheese, top with toasted bread and remaining cheese. Place under the broiler for a few minutes until cheese is melted and soup is bubbly hot. Serves 4.

