White Onion Bisque

Amount Makes 6 servings.

Ingredients

- 1/4 cup butter or margarine
- 6 large white onions, thinly sliced
- 2 tbsp all-purpose flour
- 5 cups chicken stock or regular-strength canned chicken broth
- 1 cup whipping cream
- 1/8 tsp white pepper
- Ground nutmeg
- Cheesy toast rounds

Steps

1. In 5 to 6-quart pan, melt butter over medium heat.
2. Add onions and cook, stirring often, until very soft (25-30 minutes).
3. Meanwhile, toast bread for cheesy toast rounds.
4. Stir flour into onions; cook until bubbly.
5. Add stock, cream, and pepper.
6. Bring to a boil over medium-high heat, stirring often.
7. Finish preparing cheesy toast rounds.
8. Ladle soup into 6 bowls; float 2 hot toast rounds in each. Sprinkle with nutmeg.