

GF Friendly

Brown Onion Soup

a cheap Winter-warmer soup

This is a dish that is cheap as long as the onions are in season. The Spring onions add a nice bite to the soup, and I was lucky enough to score some huge ones the size of leeks grown by an Old Italian guy. I used two and I am guessing that six of the usual size would compensate.

- 600g brown onions
- 6 Spring onions
- N.B. If you choose not to use the Spring onions, substitute an extra brown onion**
- 1 medium potato, chopped small
- 3 beef Oxo stock cubes
- 1 bay leaf
- 1 Tbsp extra virgin olive oil
- 30g butter
- 3 litres hot water
- Salt & pepper to taste



Skin the brown onions and cut into quarters lengthways through the core, then slice thinly across. If using Spring onions, peel and slice across the stalks.

Put the oil in a large frypan or skillet with the butter and heat on medium until sizzling. Fry the onions, stirring frequently to the point where they are just browning, but not burnt.

Combine the water, the crumbled stock cubes, potato and fried onions in a suitable pan, drop the bay leaf on top and bring to the boil; then turn down the heat so that the soup is bubbling slowly for about 40 minutes. Add more water if necessary. Do a taste-test at some stage to decide if it is to your liking. Mine wasn't, so I added an extra stock cube.

Remove from the heat, take out the bay leaf, and mash lightly to break up the potato; then stir to mix. Re-heat prior to serving.

Ample for 4 large serves

Not sure about freezing because we ate it all, but it should be okay

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