

# FRENCH ONION SOUP CASSEROLE

## INGREDIENTS:

2-3 Tbs butter or margarine  
3 large sweet onions or 4 medium white or yellow onions  
2 c. shredded Swiss cheese (8 oz.)  
1 can cream of chicken soup, undiluted\*\*  
2/3 c. milk  
1 tsp. soy sauce  
8 or so slices of French bread

## DIRECTIONS:

\*\*You can substitute cream of mushroom soup for cream of chicken to make vegetarian.

Slice onions and try not to cry. With this many onions, its hard.

Melt butter in a saute pan over medium heat, and add onions. Saute onions until clear, a little brown is ok. In a shallow 2 qt. casserole pan, layer onions, 2/3 of cheese and pepper to taste.

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In a sauce pan, heat soup, milk, and soy sauce, stirring to blend. Pour soup mixture in a casserole and stir gently to mix. Top with bread slices. Bake at 350 uncovered for 15 minutes. After 15 minutes, top of bread should be nice and toasted.

Push bread slices under the sauce and top with the remaining

cheese

Place casserole back in oven and finish baking for 15 more minutes.